



LORI'S  
CULINARY CO.

Cooking School & Catering

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### Bread Pudding with a Vanilla Rum Sauce

10–12 croissants, torn into bite size pieces

1 large can evaporated milk + 1 can water

2 cups milk

$\frac{3}{4}$  c box raisins

3 c sugar

6 eggs

2 sticks butter, @ room temperature

4 T vanilla

Sauce recipe follows

1. Preheat oven to 400 degrees. Lightly grease a large baking pan (9x13 will work)
2. Place all ingredients into large mixing bowl and mix well, using clean hands. Make sure all bread is soaked well.
3. Pour into prepared baking pan.
4. Bake 20–25 minutes, keeping a very close eye. Bread Pudding is done when lightly golden in color and set with an almost slight jiggle. Use a toothpick to test; should come out clean.

### Vanilla Rum Sauce

1 cup whole milk

1 cup heavy cream

1 tsp vanilla

5 egg yolks

$\frac{1}{2}$  cup sugar

2–3 T light rum

1. Bring milk, cream and vanilla to a boil, remove from heat, add rum, cover and steep 5–10 minutes.
2. Whisk yolks and sugar until pale yellow and smooth.
3. Temper hot milk by adding a few tablespoons to yolk & sugar mixture. Quickly whisk for about a minute. Repeat adding a little hot milk and quickly whisking 2–3 more times.
4. Pour tempered yolk mixture into remaining milk and cook over medium heat, stirring constantly (especially the corners of the pan) with a wooden spoon. Cook until thickened and coats the back of the spoon, 2–3 min. If sauce curdles or has lumps...don't worry, just strain it into a clean pan or bowl.