



## HOLIDAY 2023 WINE CLUB FEATURED RECIPE

# Not So Petite, Crazy Good, Chocolate Bread Pudding



*Pair With: 2021 Petite Sirah*

### Ingredients:

**Serves: 4-6**

- 1/2 cup heavy cream
- 3/4 cup whole milk
- 2-4oz bars semi-sweet chocolate, coarsely chopped
- 2 large eggs
- 1/4 cup granulated sugar
- 1 teaspoon pure almond extract
- 1/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 loaf day-old challah bread, cut into 1 inch cubes
- Semi-sweet chocolate chips or Fresh raspberries and homemade whipped cream for garnish



### Instructions:

Over medium heat, heat the heavy cream and whole milk in a medium saucepan until simmering. (Do not let it come to a rapid boil—that's too hot!) Pour over chocolate and let it sit for 2-3 minutes to gently soften the chocolate. Then stir until completely combined and chocolate has melted. Set aside for a few minutes to it will slightly cool down so as not to cook the eggs in the next step. Whisk the eggs, sugar, almond extract, cinnamon and salt together in a large bowl. Pour in the chocolate cream mixture and whisk until smooth. Divide this chocolate custard mixture in half. Add the bread cubes and chocolate chips to one half and stir to evenly coat. Grease a 8x8 inch baking pan. Spread the chocolate soaked bread evenly into the pan. Pour the remaining chocolate custard evenly over the top. Cover tightly with aluminum foil and allow to sit at room temperature for at least 30 minutes so the bread has a chance to soak up some of the custard.

Preheat the oven to 350°F Bake the bread pudding for about 25 minutes, until the edges appear set. Use a toothpick to test for doneness. It will come out with a few moist crumbs. Remove cover and bake for an additional 5 to 8 minutes until crispy on top. Garnish with toppings, serve warm.