



## *United Nations Maple Bread Pudding*

Courtesy of Larry Hayden, Pastry Chef, Union Square Café, Manhattan

Served at a dinner at the United Nations, paired with Hunt Country **Vidal Blanc Ice Wine**

Serves 6

½ loaf      Good quality white sandwich bread, sliced and crusts removed (about 4 cups)  
3 C         Heavy cream  
9            Egg yolks  
¾ C + 2 T   Maple syrup

1. Preheat oven to 350°. Lightly butter an 8" x 2" round or square pan or baking dish and set aside.
2. Cut the bread into ½-inch pieces. You will have approximately 4 cups. Spread the bread pieces on a baking sheet from the oven and place the bread pieces in the prepared pan.
3. In a heavy-bottomed saucepan over medium heat, bring the cream to warm, but not yet steaming. In a large mixing bowl, whisk the yolks and syrup until well blended. Pour in the heated cream and continue whisking. Strain the mixture through a fine strainer into a large pitcher or bowl.
4. Pour the cream mixture over the toasted bread pieces. Cover the surface of the bread with a piece of plastic wrap. Place a plate slightly smaller than the pudding pan on the plastic wrap in order to submerge the bread pieces in the cream and egg mixture. Set aside for 20-30 minutes.
5. Remove plate and plastic. The bread should be evenly soaked through. Cover the pan with foil and place in a larger baking pan, to form a *bain-marie*. Place both pans in the oven. Pour very hot (but not boiling) water halfway up the sides of the bread pudding dish. Reduce the heat to 325° and bake for 25-35 minutes, or until the custard is just set. (When the top of the pudding is pressed lightly, no liquid should rise to the surface.) Remove the pan from the hot water and uncover. Allow to cool to room temperature.
6. To serve: Place the pudding pan in a 350° degree oven for five minutes. Cut the Maple Bread Pudding into squares or wedges and place each piece in a shallow bowl. Drizzle a little maple syrup over and around the pudding and place a scoop of vanilla, buttermilk or walnut ice cream on top. (Note: Pudding may be made 2 or 3 days in advance and kept chilled and covered. In this case, heat the pudding longer before serving.)
7. Serve with a glass of chilled Hunt Country **Vidal Blanc Ice Wine**...heavenly!