

Sausage and Cheese Bread Pudding

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This isn't a pudding in the traditional sense of the word – it's more an oozy, cheesy quiche-like meal. Full of flavour, it's a meal within itself. Serve it with a simple tomato sauce.

Ingredients:

115g sausages, use any that you like
250g white bread, ripped into pieces
450g cheddar cheese, grated
350ml full fat milk
200g soured cream
10 eggs
1 glass of white wine
75g butter
3 spring onions
1 tsp. Dijon mustard
1 tsp. chilli flakes
Pinch of black pepper
40g grated parmesan

Directions:

1. Fry the sausages until golden brown, then remove from the heat, place onto kitchen towel to drain any fat and then chop into pieces.
2. Preheat the oven to 170C and grease a medium baking dish.
3. Place the bread into the baking dish and dot the butter over the top of it.
4. Finely chop the spring onions and mix them with the eggs, milk, white wine, mustard, chilli flakes and black pepper.
5. Stir the cheddar cheese into the milk mixture and then pour it over everything in the baking dish.
6. Place the dish into the oven and cook for 45 minutes or until golden brown.
7. Remove the dish from the oven and then cover the pudding with the soured cream. Sprinkle it with the parmesan cheese and then place the pud back into the oven for another ten minutes.
8. Serve hot from the oven.

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