



# BREAD & BUTTER

## Recipes

### Vanilla Basket

320 g	fresh milk
220 g	cake flour
120 g	sugar
80 g	almond powder
1 g	salt
30 g	cocoa butter
1 g	vanilla essence
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into basket shapes when golden brown and still warm.

### Bread and Butter Pudding

450 g	sliced white bread or croissants
130 g	melted butter
10 g	raisins
150 g	sugar
3	whole eggs
500 g	fresh milk
2 g	cinnamon
2 g	vanilla essence

Place the bread and raisins in a baking dish. Pour the liquid butter over and soak. Mix the milk, sugar, cinnamon and vanilla in a bowl and pour the mixture on top of the soaked bread. Soak overnight. Bake at 180°C for 45 to 60 minutes or steam at 200°C for 45 to 60 minutes. Let it rest and cool.

Optional : Make a caramel with sugar and water. Lay the caramel into a pan before placing the bread.

### Decoration

Oven-dried thin croissant slices and gold leafs.

