



CARDAMOM BREAD PUDDING

with BLACKBERRY ICE CREAM, IMPERIAL
MAPLE SYRUP & CANDIED ORANGE PEEL

Makes Six Portions

INGREDIENTS

10 floz milk
1 Cup sugar
2 large eggs
1.5 oz butter melted
1 tsp vanilla
1 tsp cinnamon
1 tsp nutmeg
1 tsp cardomom
1 loaf white bread
(We use 6 potato buns)

INSTRUCTIONS

1. Mix eggs, milk, and sugar in a large bowl.
2. Add spices and vanilla to melted butter and mix.
3. Temper egg/ milk mixture with melted butter.
4. Cut or rip bread into 3/4 - 1 inch chunks and mix into 1/2 the batter until bread is sopping.
5. Then mix in remaining bread chunks until evenly distributed.
6. Distribute between small cast iron skillet.
7. Bake at 350* for 20 min

MAPLE SYRUP – 1 CUP

1. Measure 1 cup maple syrup and 1 cup imperial porter and pour into sauce pot.
2. Cook on a medium flame until reduced by half.
3. Cool to room temp and check for syrupy thickness, if too thin reduce longer.

BLACKBERRY ICE CREAM

Just buy it! Tillamook makes some good blackberry ice cream. Yum☺

SEE NEXT PAGE FOR CANDIED ORANGE PEEL INSTRUCTIONS

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MAPLE SYRUP & CANDIED ORANGE PEEL

Makes Six Portions

CANDIED ORANGE PEEL

1. Use a bar peeler to peel thin strips off of 4 oranges. Don't dig in too far as the pith can make it a little more bitter.
2. Place the peel strips in a medium saucier or saucepan (I use a three quart saucier so that the liquid will pool in the bottom as it reduces). Add two cups of water and bring to a boil over medium-high heat, then drop the heat to maintain a simmer for 15 minutes. Drain and return the peel to the pan.
3. Add the sugar and the last two cups of water. Bring to a boil over medium-high heat and stir every few minutes until the sugar dissolves. A silicone spatula is absolutely the best tool for the job.
4. When the syrup hits a boils, drop the heat and maintain a simmer for approximately 1 hour. Since the syrup is going to slowly concentrate, you'll need to drop the heat every now and then to just maintain that simmer. Remember this isn't just about creating a sugar crust, it's about actually getting some of that sugar into the peel and that takes time. Stir every few minutes to help insure equal coverage and cooking.
5. After 50 minutes a majority of the water will have evaporated and the remaining syrup will thicken and there will be a lot of bubbles. You'll know you're close to done when you feel grit at the bottom of the pan when you swipe the spatula across it. That means the syrup is "concentrated" and the sugar is falling out of solution. At this point use an instant read thermometer to start checking the temp.*
6. When the syrup hits 250 degrees F, immediately remove from the heat and pour the orange peels onto the cooling rack, separating and straightening the pieces as quickly as you can with the spatula or a couple of forks. Once cool, shake off any excess sugar and cover lightly with paper towels or a clean towel overnight.
7. Seal the candied peel in a glass jar and store at room temperature for up to 3 months.

Or...you could probably just find some at a high end grocery store.

Cook bread pudding as previously instructed. Scoop some blackberry ice cream on it. Drizzle with porter glaze. Finally sprinkle the candied orange peel over top and add a few blackberries.

Enjoy!