

Mushroom Bread Pudding

Author: Gourmet | December 2007 Paul Grimes

Carolyn T's
Main Cookbook

Servings: 8



4 cups bread cubes, fresh (preferably brioche or challah (1/2-inch) about 5 ounces)

1 1/2 pounds mushrooms, mixed fresh wild or cremini, and oyster, trimmed

1/2 cup shallot, finely chopped

2 tablespoons unsalted butter

1/2 cup Italian parsley, finely chopped

2 large garlic cloves, finely chopped

2 cups half and half

4 large eggs

1/2 cup Parmigiano-Reggiano, grated

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 231 Calories; 14g Fat (51.5% calories from fat); 9g Protein; 20g Carbohydrate; 1g Dietary Fiber; 136mg Cholesterol; 197mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.

Notes: Mushroom bread pudding can be baked in a buttered 2-quart shallow baking dish (not lined with parchment; do not unmold pudding from baking dish). · Bread cubes can be baked 1 day ahead and cooled, then kept in an airtight container at room temperature. · Pudding can be assembled (but not baked) 2 hours ahead and chilled, covered.

Description:

Preparation Time: 35 minutes

Start to Finish Time: 1 hour

1. Preheat oven to 350°F with rack in middle.
2. Bake bread cubes in 1 layer in a large shallow baking pan until golden-brown, about 10 minutes.
3. Tear or cut mushrooms lengthwise into 1/4-inch-thick pieces.
4. Cook shallot in butter in a 12-inch heavy skillet over medium heat, stirring occasionally, until beginning to soften, about 3 minutes. Add mushrooms, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook until liquid mushrooms give off has evaporated, about 15 minutes. Add parsley and garlic and cook, stirring, 2 minutes. Remove from heat.
5. Whisk together half-and-half, eggs, cheese, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a large bowl. Stir in mushrooms and bread cubes until coated well and let stand 10 minutes for bread to absorb some of egg mixture.
6. Meanwhile, butter ramekins, then put a round of parchment in bottom of each and butter parchment.
7. Spoon mixture into ramekins and bake on a baking sheet until firm to the touch, 30 to 35 minutes. Unmold puddings and discard parchment.