

Drago's Italian Bread Pudding Recipe

Italian Dessert

Ingredients:

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| 1 pk (1 lb) Italian panattone bread | 4 Eggs |
| 1 c Nutella chocolate-hazelnut cream | 3 Egg yolks |
| 2 c Whipping cream | 3/4 c Sugar |
| 1 c Milk | 4 ts Vanilla extract |

Directions: Cut panettone into 16 (1/3-inch-thick) slices and toast lightly. Spread Nutella on toasted panettone. Arrange slices in slightly overlapping single layer in greased 13x9-inch ceramic baking dish.

Bring whipping cream and milk to boil in saucepan.

Beat eggs, egg yolks, sugar and vanilla with electric mixer until mixture starts to ribbon.

Remove milk mixture from heat and add to egg mixture. Mix well. Strain custard mixture and pour over bread slices in baking pan to cover.

Bake bread pudding in water bath (place baking pan in larger pan with hot water halfway up sides) at 350F degrees for 45 minutes. Remove from oven and let rest before serving.

*Source: Chef Celestino Drago of Drago's restaurant in Santa Monica, California.
Found in the Culinary SOS column of the Los Angeles Times, 1/9/97*