



Executive Chef Michael Gavala Presents:

## **Comfort Foods Culinary Class**

January 21, 2014

### **White Chocolate Bread Pudding**

#### **Ingredients:**

6 cups Heavy Cream  
6 Cups Milk  
2 cups Sugar  
30 oz White Chocolate  
8 eggs  
30 yolks  
3 large baguettes of bread cut into half inch squares  
2 cups chocolate chips

#### **Instructions:**

Toast Bread till lightly brown

Heat heavy cream, white chocolate and milk to a simmer

Combine Sugar and Eggs then add to cream mixture and take off the heat

In a pan, pour cream and egg mixture over toasted bread and push down on the bread to let everything soak in.

Bake at 350 for approx. 45 minutes then add two cups of chocolate chips on top to slowly melt.

Serve warm with vanilla sauce.