

# Mr Underhill's

## Italian Style Bread and Butter Pudding

In 1982 knowing how much Chris had missed panettone from his childhood I bought ½ a dozen in a local supermarket's post-Christmas sale, it was our good luck that this cake was just too different for some people at this time. He came up with this dish in order to use them up, it was years ahead of its time and would still be one of my dessert island dishes.

MAKES 8 – 12 PORTIONS (A CLASSIC 2 PINT LE CREUSET TERRINE)

### INGREDIENTS

- 500mls whole milk
- 500mls double cream
- 150gms caster sugar
- ½ vanilla pod, split lengthways
- 50gms softened butter
- 10 large egg yolks  
*don't be fanatical about separating out all the whites as a little in the mix helps it to set*
- 250gms panettone, sliced in ½" slices
- A splash of amaretto, optional

### TO COOK

1. Put the milk, half of the sugar and the vanilla into a pan, bring to the boil and then set aside to infuse.
2. Whisk 10 egg yolks with the rest of the sugar to a creamy texture.
3. Pour the milk infusion from the pan into the mixing bowl with the eggs and whisk lightly.
4. Cut into triangles and toast the panettone on one side and spread with butter. Next you need a terrine dish about 12" long x 3" deep, for instance, a classic Le Creuset. Paint the terrine with some butter and lay panettone evenly along the bottom.
5. Splash Amaretto over the panettone and pour the vanilla custard mixture into the terrine dish, sieving out the vanilla pod. Leave to soak for an hour. This quantity should fill the terrine.
6. Cover the terrine with a double layer of cling film and put on the lid. You will then need a roasting tin as deep as the terrine. Sit the terrine in the tin on two folded sheets of kitchen paper and fill the tin with boiling water almost to the top of the terrine.
7. Bake in the oven at 175°C for 75 minutes or until the centre reaches 82°C. When finished, cut a hole in the cling film and cool.
8. Refrigerate for at least 24 hours and then slice into slices as thick or as thin as you like, but be warned it is very rich.

### TIPS

If your roasting tray is very big, do what I do and put an empty container in it to use up some of the space and save using so much boiling water.

The ultimate way to eat this is with a glass of Le Colombare made by Pieropan. A sensational Recioto di Soave – made from 100% Garganega grapes dried on straw mats for five months – the end result is a wine of wonderful mouth-watering intensity with a lift on the finish that stops in from being cloying.

