



Bread & Butter Pudding Chairman's Reserve Rum Glaze

INGREDIENTS

Chairman's Reserve Rum Glaze

½ cup butter

½ cup granulated sugar

¼ cup brown sugar

½ cup heavy cream

2 tbsp chairman's
reserve legacy

Bread & Butter Pudding

1 loaf brioche

5 large eggs

1 cup granulated sugar

4 cups milk

1 tsp vanilla extract

1 tsp ground nutmeg

1 tsp ground cinnamon



METHOD

1) Cut brioche loaf into medium-sized cubes. Spray a baking dish with nonstick cooking spray.

2) Place brioche cubes into the prepared baking dish and spread around into an even layer. Set aside.

3) In a very large mixing bowl, whisk together the eggs, sugar, milk, vanilla extract, nutmeg and cinnamon until fully combined.

4) Pour the mixture evenly over the prepared baking dish making sure that all of the brioche cubes are coated. Allow the brioche cubes to sit and soak up the mixture for 15 minutes.

5) Preheat the oven to 177°C. Place the bread and butter pudding in the oven and bake for 45 - 50 minutes or until the top is set. Remove from the oven and allow to cool.

6) Place all rum glaze ingredients into a small saucepan on high heat and remove from heat once boiled. Cool rum glaze for 5-7 minutes and drizzle over bread and butter pudding then serve.