



Travis Johnson
Executive Chef

White Chocolate Bread Pudding Irish Whiskey Sauce

This week's specialty dessert is one of my favorites, White Chocolate Bread Pudding served with an Irish Whiskey Sauce. I learned how to cook this amazing recipe while living in New Orleans! It's our treat to share this incredible dish with you on Game Day and provide the recipe for you to enjoy anytime after! Go Irish!

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Prep / Bake Time: 40-45 Minutes, 4-6 servings

White Chocolate Bread Pudding

Ingredients:

- 4 cups day-old butter croissants
- 4 large eggs
- 1½ cups whole milk
- 1 cup heavy cream
- 2 tsp vanilla
- 2 tbsp white sugar
- ½ tsp Irish Whiskey
- 2 oz white chocolate
- 1 tsp unsalted butter (for pan)

Instructions:

1. Tear croissants into small pieces, set aside.
2. Combine eggs, whole milk, heavy cream, vanilla extract, white sugar and Irish whiskey, whisk thoroughly.
3. Combine custard with croissants. Allow to soak for 5 to 7 minutes.
4. Place mixture in greased baking pan, cast iron pan or loaf pan. Be sure the pan is coated with unsalted butter for best results. Sprinkle the white chocolate on top.
5. Bake for 25 minutes at 350 degrees or until golden brown.
6. Pull bread pudding out of the oven and allow to rest. Add sauce and enjoy!

Chef's Tips:

- The custard should fully absorb. You should be able to press down on the croissant/custard mixture and the custard should rise slightly above the croissants.
- After the first 10-12 minutes, heat may be reduced to 300 degrees F. This will depend on the oven settings and how quickly the bread pudding browns.

Irish Whiskey Sauce

Ingredients:

- ½ pound brown sugar
- ½ pound unsalted butter, cubed
- 2 tbsp Irish whiskey
- ½ tsp vanilla extract
- ¼ cup heavy cream
- ½ orange

Instructions:

1. In a medium saucepan, melt brown sugar over medium heat.
2. Slowly add cubed unsalted butter, melt and whisk together. Once fully incorporated, heat until smooth and bring to a low boil. Add Irish whiskey and bring back to a boil and continue to whisk for 1 to 2 minutes. The alcohol will burn off and its flavor will stay with the sauce.
3. Add vanilla extract.
4. Slowly add heavy cream and continue to whisk. This will help cool the sauce.
5. Return temperature to low heat and add ½ an orange. Allow the orange to steep for 20 minutes, then remove.

- Add heavy cream slowly and whisk quickly. The whiskey sauce will bubble up and will be very hot!
- If there are any leftovers, slice the bread pudding into quarter-inch bites. In a hot skillet with raw butter, brown the sides of the cubes. Heat until golden brown and crisp, add sauce and serve. Serve over vanilla bean ice cream as a nice treat!



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