

Savoury bread & butter pudding

This recipe is a Nina Timm inspiration that students on her course just loved. It's great comfort food for cold days at home.

Serves 4 to 6

500 ml milk
1 bay leaf
2 cloves
3 brown onions, peeled
25 g unsalted butter
30 ml fresh thyme, chopped
1 clove garlic, crushed
50 g parmesan, grated
50 g cheddar, grated
50 g gruyere, grated
50 g soft goat cheese, crumbled
1 baguette, sliced
3 eggs
2.5 ml mustard powder

Heat the milk in a saucepan with the bay leaf, cloves and one whole, peeled onion.

When it is just scalding, remove from the heat and set aside for 15 minutes for the flavours to infuse thoroughly.

Preheat your oven to 190°C. Grease a 2 litre ovenproof dish. Finely slice the remaining 2 onions.

Melt the butter in a medium frying pan over a low heat and cook the sliced onions for about 10 minutes until just softened. Stir in the thyme and garlic, and season with salt and pepper, then remove from the heat.

Combine the 4 cheeses and stir this into the onion mixture to combine thoroughly.

Place a layer of bread slices on the base of the dish, cover with the cheese mixture.

Repeat this in a few layers.

Beat the eggs and mustard into the milk, and pour over the pudding through a sieve.

Allow to stand for 10 minutes.

Now bake for about 25 minutes or until crisp and golden-brown.

Serve with a garden salad and crispy bacon or fried mushrooms.

