



SALT



Kitchen to Table

Chef's Featured Fall Recipe

Forest Mushroom Caramelized Onion Bread Pudding

serving size: 6 - 8 ppl

3 pounds bread, stale is preferable
3 cups heavy cream
9 egg yolks
1 tablespoon garlic, minced
3/4 cup Parmesan cheese, grated
3/4 pound shiitake mushroom, sautéed
3/4 pound oyster mushroom, sautéed
2 yellow onions, caramelized
1/4 cup parsley, fine chopped
Salt to taste

Directions: Preheat oven to 325. Take the bread and cut off all crust with a serrated knife, discard crusts. Tear into pieces. In a large mixing bowl combine cream, egg yolks, garlic, parmesan, and salt until the entire custard base is uniform in appearance. Taste the mixture for salt, noting that the liquid should be slightly salty, since the custard base will work to season the entire dish. Add the pre-cooked mushrooms, onions, and parsley. Finally add the bread, working it like a sponge to soak up the liquid. The mixture should be slightly soggy, but not dripping wet. Depending on which type of bread you choose to use, you may need additional bread to balance the dish. On the other hand if the mixture appears too dry, you may need to add a little more custard base. Once the bread pudding is adjusted, pour into buttered 8-by-12-inch baking pan, cover with parchment paper and aluminum foil. Bake for 1 hour, or until you can stick a toothpick into the center and it comes out clean. Remove from oven, discard paper and foil top and allow bread pudding to cool for 5-10 minutes. This sets the custard. Cut and enjoy as a side dish, or as a main course.



