

Savory-Sweet Bread Pudding

Ingredients:

6 cups day-old bread (French bread, brioche, or similar), cubed
6 eggs
2 cups milk
1 cup heavy cream
1/2 cup grated Parmesan cheese
1 cup shredded cheddar cheese (or Gruyère for a more robust flavor)
1/2 cup cooked and crumbled bacon or sausage (optional for a savory touch)
1/4 cup chopped fresh herbs (such as parsley, thyme, or chives)
1/4 cup maple syrup or honey
Salt and pepper to taste
Butter for greasing the baking dish

Instructions:

Prepare the Bread:

Preheat your oven to 350°F (175°C). Grease a baking dish with butter.

Spread the cubed bread in the greased baking dish.

Mix the Custard:

In a mixing bowl, whisk together the eggs, milk, heavy cream, grated Parmesan, shredded cheddar, cooked and crumbled bacon or sausage (if using), fresh herbs, maple syrup or honey, salt, and pepper.

Combine the Bread and Custard:

Pour the custard mixture over the cubed bread in the baking dish. Gently press down on the bread to ensure it's soaked in the custard.

Bake the Pudding:

Cover the baking dish with foil and bake in the preheated oven for about 30 minutes. Then remove the foil and bake for an additional 15-20 minutes or until the top is golden and the custard is set.

Serve:

Let the bread pudding rest for a few minutes before serving.