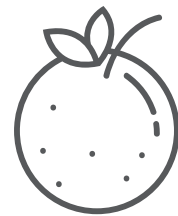




Orange Marmalade Bread & Butter Pudding



Recipe by Jessica Mansell
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A delicious Orange Marmalade Bread & Butter Pudding showing a delicious way to use our Cornish Tarquin's gin orange marmalade.

TCL Orange Marmalade
9 thick slices of white bread
(crusts removed)
90g softened unsalted
butter
Handful of mixed raisins
and dried cranberries
4 medium eggs & 2 egg
yolks
50g Caster Sugar
400ml semi-skimmed milk
200ml single cream
1/4 tsp nutmeg & cinnamon
Zest from half an orange

1. Preheat oven to 170 degrees.
2. Thickly spread one side of each slice of bread with butter, followed by marmalade. When covered cut each peach into 2 triangles.
3. Arrange the triangles into an ovenproof dish, overlapping each piece. Sprinkle over the raisins and cranberries.
4. In a bowl, mix together the eggs, yolks, milk, cream, sugar, spices and zest.
5. Pour over the bread, cover and leave to rest in the fridge for at least 3 hours to ensure all the liquid is soaked up (can be made in advance and left in the fridge for 24 hours up to this stage).
6. Bake in the oven for 45 mins - 1 hour depending on how set you like the custard. Enjoy your Orange Marmalade Bread & Butter Pudding!