

Cheesy Leek Bread Pudding

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This bread pud is actually pretty healthy. Studded with sweet leeks and sun-dried tomatoes, it's bursting with flavour.

Ingredients:

1 medium white loaf, buttered
1 tbsp. grainy mustard
500ml semi-skimmed milk
4 eggs
2 slices of smoked bacon
300g leeks
75g sun-dried tomatoes
50g mozzarella
50g parmesan cheese

Directions:

1. Finely chop the leeks by running a knife down the centre of them, and then chop each half in half again. Finely slice them into dice. Roughly chop the bacon.
2. Heat some olive oil in a frying pan. Fry the bacon until crispy and then remove from the pan and drain on kitchen towel.
3. Add the leeks to the frying pan and cook until tender, around twenty minutes.
4. Preheat the oven to 190C and grease a medium baking dish.
5. Place one layer of bread into the baking dish. Cover with a third of the leeks, bacon and tomatoes and continue until all of the ingredients are used.
6. Whisk the eggs with the milk and the mustard and add in the parmesan cheese.
7. Pour the custard over the bread in the dish and break up the mozzarella. Drape it over the top of the bread pudding.
8. Bake for half an hour or until set and golden.

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