

# Chalet Jonquille Recipes

## Brioche pudding (for 4 to 6 servings)

### **Ingredients:**

4 small brioche sliced  
½ to ¾ pt creamy milk  
2 large eggs  
1 tbsp caster sugar  
A little red jam

### **Equipment:**

A dish large enough to take the sliced brioche is required. The pudding comes out creamier if the baking dish sits in a roasting tin of cold water to slow down the cooking process.

### **Method:**

1. Preheat oven to 180C, adjust for fan oven.
2. Arrange brioche in a buttered dish and spread with jam.
3. Whisk eggs and milk together with a little sugar.
4. Strain egg mixture onto brioche through a sieve. Allow to stand for a few minutes to let liquid soak in.
5. Bake for 30-40mins until risen and brown.