

AWOL RECRUITMENT is a local company, which provides chefs and catering staff to the Lake District and surrounding areas. We can help both small and large establishments with all their staffing needs. As a team, we have over 50 years of combined catering experience at all levels. We are fully compliant with the Inland Revenue and latest Employment Agency legislation

Other services include consultancy (menu design and construction, business advice, c.v service, staff vetting and training), private function catering.

James Brown, MCGB

BREAD & BUTTER PUDDING **FROM THE OLD VICARAGE, WITHERSLACK,**

INGREDIENTS (to serve four)

4 slices of white bread, crusts off
30g butter
2 heaped tablespoons raisins (must be of the finest quality seedless)
soaked in 4
tablespoons of dark rum
1 small jar Apricot jam
2 eggs
1 egg yolk
1 rounded tablespoon of caster sugar
290 ml/½ pint of creamy milk
Vanilla essence
Whole nutmeg
Demerara sugar

Equipment List

Shallow oven-proof dish e.g. Pyrex
Larger roasting pan (to use as a Bain Marie)
Sieve

METHOD OVERLEAF

METHODS:

Pre-heat the oven to 180°C/Gas Mark 4

Butter both sides of the slices of bread and then make into sandwiches using the apricot jam. Cut into triangles. Use the remaining butter to grease the ovenproof dish.

Stand the triangular sandwiches in the dish, evenly spaced. The final presentation will look great if you stand the sandwiches with one of their "points" facing up. Sprinkle with the rum soaked raisins.

To make the custard: Mix the eggs and egg yolk with the caster sugar, stir in the milk and a few drops of vanilla essence. Strain the custard mix carefully over the bread and allow to soak for 30 minutes.

Sprinkle with freshly grated nutmeg and Demerara sugar.

Half fill the roasting pan with boiling water; place the pudding in the roasting pan. Bake in the middle of the oven for 45 minutes or until the custard has set and the top is brown and crispy. Serve to the table



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