



BREAD PUDDING WITH BERRY SAUCE

(SERVES 2)

INGREDIENTS

Milk 100ml, whipped cream 100ml, raw sugar 1tbsp, large egg 1pc, dark rum 1tsp, Danish bread diced 2pcs, toasted walnuts chopped 2tbsp, sugar

MIXED BERRY SAUCE

Fresh mixed berry 1cup, raw sugar 4tbsp

Method:

1. Pour the mixed berry sauce ingredients in a heatproof container for later use.
2. Dice the bread into cubes. Crack the egg and blend well. Then pour in milk, whipped cream, raw sugar & rum. Mix well and pour the mixture onto bread cubes, allow standing for 20 minutes.
3. Place both containers in Miele steam oven at 90°C for 15 minutes.
4. To serve, sprinkle sugar evenly over the pudding, lightly brown the top with a gas blow torch, and sprinkle with nuts & serve with the sauce.

Cooking tips:

- Chill the cooked pudding before browning for an extra crispy crust.
- Take reference on the mixed berry sauce, you may design your own fruit sauce & enjoy a healthy breakfast served with bread.





鮮雜莓麵包布甸 (2人份)

材料

雜莓醬

鮮奶100毫升，淡忌廉100毫升，原蔗糖1湯匙，大雞蛋1隻，黑色
秣酒1茶匙，丹麥酥皮麵包2片，烘脆合桃碎2湯匙，白砂糖適量

鮮雜莓1杯，蔗糖4湯匙

做法：

1. 將雜莓果醬材料放耐熱器皿內待用。
2. 把麵包切粒。大雞蛋打勻，加入鮮奶、淡忌廉、原蔗糖及秣酒拌勻淋在麵包粒上，放置再耐熱容器內20分鐘。
3. 將上述兩項預備好的材料分別放入放Miele蒸爐，同步以90°C蒸15分鐘後取出。
4. 享用前將白砂糖均勻地灑在麵包布甸上，以火鎗將麵包布甸略微烤至金黃，再灑上合桃碎，連同雜莓醬一同享用。

烹調小貼士：

- 將麵包布甸冷藏後再加糖烤焦口感更香脆。

- 可以製作雜莓醬的方法製作各式果醬，日常配以麵包作健康早餐。

Miele

