SAVORY BREAD PUDDING

from Campus Dining Senior Executive Chef Greg Larson

INGREDIENTS

1 - 14 ounce loaf of Brioche bread

2 ounces of butter

2 medium leek whites,
cut in half and thinly sliced

3 large eggs

1 ½ cups of chicken bone broth
or chicken stock

1 ½ cups of heavy cream

1 - 5.2 ounce package of
Boursin cheese

1 teaspoon salt

½ teaspoon white pepper

2 ounces of grated
Swiss cheese

1 teaspoon of fresh sage,
chopped

DIRECTIONS

1. Cut Brioche into ½" cubes and let sit out on a baking pan uncovered until slightly dry, preferably overnight.
2. Heat butter in a small sauté pan over medium-low heat and sweat leeks until softened but not browned, let cool slightly.
3. Combine eggs, bone broth or stock, heavy cream, Boursin cheese, and salt and pepper in a blender and blend until smooth.
4. In an appropriately sized mixing bowl, toss Brioche, grated Swiss, and fresh sage with egg mixture gently, letting the liquid absorb but keeping the integrity of the bread cubes for texture.
5. Place mixture in greased muffin tins and bake in a preheated 375 degree oven until browned and a pick comes out cleanly from the center of the muffins, about 30-35 minutes.
6. Let cool slightly to make unmolding easier, then reheat if necessary if serving at a later time.
7. This can also be made up to 3 days ahead of time and held covered tightly in the fridge and reheated in a low oven or microwave.