WASTE LESS, TASTE MORE 033

Turn Extra Brioche Into Dessert



BREAD PUDDING GIVES A RICH LOAF ANOTHER OCCASION.

If you have brioche, challah, or another suitable bread remaining after entertaining, consider bread pudding. A baked custard and a thoughtful accompaniment can turn it into a dinner party dessert.

1 Choose a suitable loaf

Use plain or sweet bread whose flavor fits your recipe. Cut into pieces of similar size.

Why: The bread's sweetness, richness, and texture will influence the finished pudding.

2 Follow a bread pudding recipe

Measure the bread and custard ingredients, and allow the soaking time the recipe specifies.

Why: The balance of bread and liquid determines whether the pudding holds together or becomes overly wet.

3 Give it a deliberate presentation

Bake in individual oven-safe dishes or serve neat portions from a larger dish. Add a complementary sauce or fruit.

Why: A familiar dessert can feel special with careful serving.

KITCHEN NOTES

Consider the existing flavors

Raisin bread may already provide fruit and spice. Adjust additions accordingly.

Use a contrasting accompaniment

Try a little tart fruit compote beside a rich pudding.

Keep the bread visible

A golden, textured top is part of the appeal.

THE PLATING MINDSET

Give a humble preparation the same attention as any dessert you would plan for guests.