

# Shaken Udder Salted-Caramel Bread & Butter Pudding

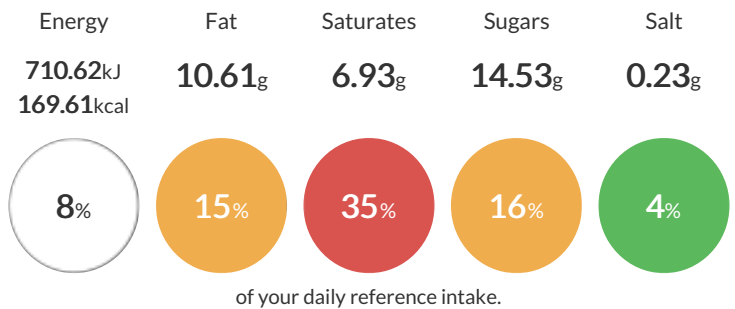
## Ingredients

Product	Quantity
Kerrygold Pure Irish Butter 250g	25.00 g
Warburtons Medium Sliced White Bread 400g	8.00 g
McDougalls Milk Chocolate Chips	50.00 g
Shaken Udder Salted Caramel Milkshake 330ml	330.00 g
Longley Farm Fresh Double Cream 150ml	50.00 g
Cage Free 6 Barn Eggs	2.00 g
Whitworths Granulated Sugar 500g	25.00 g

Serves: 6

## Reference Intake

Each serving contains:



## Allergy Information

Key: Contains May Contain

Contains Cereal	Contains Gluten	Contains Milk	Does Not Contain Eggs	Does Not Contain Peanuts	Does Not Contain Nuts	Does Not Contain Crustaceans	Does Not Contain Mustard
Does Not Contain Fish	Does Not Contain Lupin	Does Not Contain Sesame	Does Not Contain Celery	Contains Soya	Does Not Contain Molluscs	Does Not Contain SO2	

## Nutritional Summary

Energy	710.62kJ 169.61kCal
Protein	2.96g
Carbohydrates	15.16g
of which sugars	14.53g
Non Milk Extrinsic Sugars	0g
Fat	10.61g
of which saturates	6.93g
Fibre	0.03g
Salt	0.23g
Sodium	0g
Iron	0mg
Calcium	67.1mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

## Dietary Information

Key: Suitable for

May not be suitable for Vegetarian	May not be suitable for Vegan	May not be suitable for Kosher	May not be suitable for Halal
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## Method & Recipe Notes

1. Grease 6 individual ramekins. 2. Cut the crusts off the bread and spread each slice with butter on one side then cut into 2cm squares. 3. Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of chocolate chips. Repeat the layers of bread and chocolate chips until you have used up all of the bread. Finish with a layer of bread, then set aside. 4. Gently warm the milkshake and cream in a pan over a low heat to scalding point. Don't let it boil. 5. Crack the eggs into a bowl, add three-quarters of the sugar and lightly whisk until pale. 6. Add the warm milkshake and cream mixture into the eggs and stir well, then strain the custard into a bowl. 7. Pour the custard over the prepared bread layers, sprinkle the remaining sugar and leave to stand for 30 minutes. 8. Preheat the oven to 180°C. Place the ramekins in the oven and bake for 30-40 minutes.

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