

Toffee Bread Pudding



Pair with
Riesling

Serves 12

Recipe provided by Royal Park Hotel

INGREDIENTS:

1 qt Heavy cream
2 C Half & half
12 oz Toffee
15 oz Egg yolks
1 Tbsp Toffee extract
1 Tbsp Vanilla extract
½ C Chopped dates

½ C Heath pieces
10 Frozen croissants

Butter Rum Sauce

1 C Brown sugar
1 C Butter
2 C Cream
½ C Meyer's Dark Rum

DIRECTIONS:

1. Bring cream, half & half and toffee to a boil. Temper yolks with the cream mixture and strain. Add extracts. Add chopped dates and Heath pieces to frozen croissants (mix with hands and don't compress). Place mixture in sprayed and sugared baking dish. Pour custard over dry mixture until all croissants are covered. Let sit at least 30 minutes. Bake at 212° F in a water bath until set.
2. For the butter rum sauce, cook brown sugar and butter. Add cream and stir until incorporated. Remove from heat and add the rum.

PARK 600 bar + kitchen
at Royal Park Hotel

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