

Panasonic Cooking

Bread Pudding with Strawberry Compote

Looking for a simple way to transform stale bread into nice treats? Try this easy-to-make and supremely tasty bread pudding with strawberry compote!

Ingredients:

6 cups stale French or Italian bread, diced

2 tbsp (30 ml) unsalted butter softened

3 eggs

3 cups (750 ml) milk

2 1/2 cups (500 g) white sugar

1/2 (7 ml) tsp vanilla extract

2 tsp (10 ml) cinnamon

1/4 (2 ml) tsp nutmeg

Directions:

1. Follow the multi cooker Strawberry Compote recipe and prepare the compote. Set the compote aside to cool.
2. In a large mixing bowl, mix the eggs, milk, sugar, vanilla, 1 teaspoon of cinnamon, and nutmeg. Add the bread and combine until thoroughly moistened.
3. Butter the inside of the multi cooker pan up to the 6 cup mark. Place half of the bread mixture inside the pan and lightly press it into the pan. Sprinkle the remaining cinnamon over top and drop a half cup of the strawberry compote over top. Do not attempt to spread it out as this could result in pushing the compote to the bottom which will eventually be the top of the pudding. Complete with the remaining bread mixture, again lightly pressing it into the pan.
4. Place the pan into the multi cooker, select the Cake setting, adjust the timer to 60 minutes, and press Start. Once you hear the beep, remove the pan from the multi cooker and allow to cool for 10 minutes before removing pudding from the pan.

5. Turn the pudding out onto a serving plate. The best way to do this is by inverting the plate over the pan, while holding them together, flip the pan and plate simultaneously, the pudding should fall to the plate easily. If this does not happen, tilt the pan slightly, while holding the plate and pan together, and give a few shallow shakes.

6. Serve with the remaining compote and whipped cream.