



# Chai Bread Pudding with White Nectarines And a Mock Crème Lemon Anglais

Camine Pappas / Serves 6 / June 2019

## INGREDIENTS:

3 ripe nectarines sliced into 24 crescents  
and tossed in 1 T white sugar  
8 pieces of white bread cubed and  
toasted  
5 large eggs  
1 C heavy cream  
2 t vanilla extract  
1/3 C sugar  
1/8 t ground cloves  
½ t cinnamon  
½ t ground cardamom  
1/8 C chopped candied ginger divided 6  
ways  
Butter for greasing large muffin tins  
Dash of salt  
Sea salt to garnish  
**MOCK ANGLAIS SAUCE:**  
½ C sweetened condensed milk  
3-4 T whole milk  
3 T lemon curd



## METHOD:

Make the mock crème anglais and set aside.

Grease an oversized muffin tin generously with butter (6 muffin openings). Divide toasted bread evenly among 6 muffin openings until the stack is a bit above the top of the rim. Sprinkle with the chopped candied ginger.

Thoroughly mix the eggs, cream, vanilla, spices, and dash of salt. Pour over the bread dividing evenly among all puddings. Gently press down the bread so it all touches the egg mixture. Let it soak for about an hour on the counter, or not more than 3 hours in the fridge. Be sure to bring to room temperature before cooking. Arrange the sugared slices nicely on top of the bread puddings.

Preheat oven to 375 degrees F. Bake for 20-22 minutes or until puffed and golden brown. Remove from oven and place pan on a rack. Let cool for about 10 minutes. Remove each personal bread pudding and serve with the sauce poured over the top. Can be refrigerated and then reheated in the micro. Keep sauce refrigerated.

*Note: Can do in a baking dish, but check center to make sure it's done.*

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