



Skillet Bread Pudding

With Carmel sauce option



Traditional Cook Time: 15 minutes

TurboChef Time: 3 minutes

Plate Component

- Bread pudding

Main Recipe

Bread pudding

Ingredients	Quantity	Notes
Day old bread dice 1"	1 ½ cups	Can use croissants
Butter, melted	1 Tbls	
Eggs beaten	2	
Milk	¼ cup	
Cream	¼ cup	
Sugar	1/3 cup	
Cinnamon	½ tsp	
Vanilla extract	¼ tsp	
Nuts	¼ cup	Optional
Raisins	¼ cup	

Instructions

Mix milk, cream, sugar cinnamon and vanilla, place bread, nuts (if using) and raisins in mixing bowl pour milk mixture over and stir. Let soak 15 to 30 minutes. Spray 2 cast iron skillet with pan release and scoop equal portions of bread pudding into skillet. Cook

Please note 6 oz ramekins can be used recipe would be for 4 each setting would need to be adjusted.

Plating

Place skillet on napkins covered serving plate can be served with sauce



Sota Oven Profile

Quantity 1 each

Oven Temperature 500 F

Vessel	skillet			
Time	2:55			
Event	% Time	%Top Air	%Bot Air	% Wave
1	100	70	90	50



Sota Oven Profile

Quantity 2 each

Oven Temperature 500 F

Vessel	skillet			
Time	3:10			
Event	% Time	%Top Air	%Bot Air	% Wave
1	100	70	90	50



Encore/Bullet Profile

Quantity: 2 each

Oven Temperature: 500 F

Vessel	skillet			
Time	3:15			
Event	% Time	% Air	% of Wave	
1	100	60	40	