

SAN DIEGO RESTAURANT WEEK

RECIPES

Foie Gras Bread Pudding

Courtesy of Florent Restaurant

1 ea brioche loaf

7 eggs

½ gallon manufacturing cream

2 cups brown sugar

2 cups syrup

4 oz foie gras (sliced)

Preparation

Preheat oven to 350 degrees.

Cut the brioche into large squares and set aside in a large bowl.

Next mix all ingredients except the foie gras in a large bowl.

Add bread to the mixture and completely soak.

While the bread is soaking take the foie gras and over medium heat render until mostly liquid.

Strain the liquid and add to the bread mixture.

Toss the bread mixture to incorporate the foie gras fat.

Spray a baking pan with pan spray and put the bread mixture evenly in the pan.

Cover with foil and bake for 1 hour.

Uncover and bake for another 30 minutes.

Let cool. Cut and serve.

