## Bread pudding with berries

## Raciones para 1

400 g
Bread from the previous day
$\square 80 \mathrm{~g}$
Butter, melted
$\square 4$
Eggs
$\square 400 \mathrm{ml}$
Milk
$\square 50 \mathrm{~g}$
Sugar
$\square 1$
Lemon zest
$\square 1$ teaspoon
Cinnamon powder
$\square 120 \mathrm{~g}$
Berries, frozen or fresh

1 Preheat oven to 180 degrees.

2 Cut the bread into thin slices and moisten with melted butter.

3 In a bowl mix milk, sugar, beaten eggs, cinnamon and lemon zest.

4 Place the sliced and dipped bread in a tray and pour over the milk mixture so that all slices are moistened. Let sit for a few minutes.

5 For the sauce, put the berries in a saucepan heat. If you are using frozen fruit they will drop a lot of water, boil over low heat until reduced.

6 Place bread slices neatly in the presentation tray and sprinkle with milk and half the sauce of red fruits.

7 Bake about 30 minutes.

8 Remove, let cool, and garnish with the remaining sauce and red fruits icing sugar.

## Chef's Notes

