

Bread pudding with berries

Raciones para 1

400 g
Bread from the previous day
80 g
Butter, melted
4
Eggs
400 ml
Milk
50 g
Sugar
1
Lemon zest
1 teaspoon
Cinnamon powder
120 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

<https://cookinglovers.teka.com/es/receta/pudding-de-pan-con-frutos-rojos/>

