



Cheesy and all kinds of delicious, this hearty comfort food is perfect to accompany a family movie night, enjoy alongside the Morita Braised Beef Brisket, and is always a favourite for Saturday brunch. Using the Spicy Tomato Spread in the egg mixture along with the Charcuterie Mustard makes the most delicious mix to soak into the bread, leaving pops of mustard seeds throughout. Ensuring that the pudding is at room temperature before placing in the oven is essential, or the cooking time will be longer, especially if baked in a pan that holds the heat and/or cold. If using ceramic or Pyrex, I've sometimes set the baking dish in a dish of slightly warm water to take the chill off before putting in the oven.



Cherry Tomato & Cheddar Savoury Bread Pudding

Serves 6

Ingredients:

- 2 Tbsp butter
- 1 loaf sourdough bread
- 1 ½ cups grated old cheddar cheese, divided
- 2 cups cherry tomatoes
- 6 eggs
- 2 Tbsp Charcuterie Mustard
- ½ cup heavy cream
- ½ cup 2% milk
- 1/3 cup Spicy Tomato Spread
- 1 sprig of fresh thyme

Directions:

- Generously grease a 9x13 baking dish with the butter.
- Slice the bread into 1-inch cubes and place half in the prepared baking dish. Sprinkle ½ cup of cheese and half the tomatoes over the bread and toss gently to tuck the cheese and tomatoes between the pieces of bread, repeat with the remaining bread, 1/3 cup cheese and tomatoes, ensuring the cheese and tomatoes are spread evenly throughout.
- In a large bowl, whisk together the eggs, mustard, cream and spicy tomato spread. Pour over the bread, allowing it to come up the sides of the baking dish and ensure all the bread is coated in the egg mixture. Cover tightly with plastic wrap and place in the fridge for 4 hours or overnight.
- Remove the bread pudding from the fridge one hour before placing in the oven to allow to come to room temperature.
- Preheat the oven to 375°F and grease the shiny side of a large piece of aluminum foil with butter.
- Remove the plastic wrap from the baking dish and place the greased side of the foil on down, covering the pudding well. Place in the preheated oven and bake for 45 to 50 minutes. Remove the foil and sprinkle with the remaining grated cheddar cheese. Bake for an additional 10 to 15 minutes uncovered, or until a knife inserted in the center comes out clean, with only cheese attached.
- Serve hot from the oven with a sprinkle of fresh thyme.