

SPINACH, CHEESE & MUSHROOM BREAD & BUTTER PUDDING



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Recipe by Courtney Roulston for Rabobank

INGREDIENTS

250g stale sourdough bread, sliced into 1cm thick slices
75g butter at room temperature
Sea salt and black pepper to taste
2 tablespoons extra virgin olive oil
2 cloves garlic, peeled, finely chopped
250g mushrooms, sliced
2 cups baby spinach
2 tablespoons thyme, divided into 2
1 red onion, peeled, sliced into thin wedges
125g any cheese that needs using up - Tasty, Parmesan, Gruyere, Feta etc.
6 free range eggs
500ml milk

SERVES 4

Prep time: 10 minutes

Cook time: 40 minutes

Dietaries: Vegetarian

METHOD

- Step 1.** Pre heat the oven to 180 degrees C. Butter one side of all the bread, then cut each piece of bread into 2cm batons. Lightly grease an oven-proof pan with a little butter and scatter the bread into the pan and arrange the onion wedges in between the bread. Set aside.
- Step 2.** Heat the oil in a frying pan over a medium heat and add the garlic and mushrooms. Cook, stirring for 3-4 minutes, or until the mushrooms are cooked. Add in a pinch of salt and pepper, half the thyme and the spinach. Cook for a further minute before removing from the heat then scatter evenly over the bread and onions.
- Step 3.** Roughly cut the cheese into slices and scatter over the top with the remaining thyme sprigs. Whisk the eggs, milk and a pinch of salt and pepper in a bowl then pour all over the bread mixture.
- Step 4.** Leave to soak for 10 minutes before placing into the oven and bake for 40 minutes, or until the top is golden and the center still has a slight wobble. Allow to cool slightly before serving.