

# Brioche bread pudding, bourbon and foie gras chantilly, spiced wine jelly |

Recipe for 4 servings

## Description

A soft dessert made with brioche and egg cream, served with bourbon-flavored whipped cream and sweet-spiced red wine jelly.

## Note

The jelly must be completely cold before it has a nice texture, so it's best to make it the day before.

## Ingredients

### Pudding

- 200 Gr Brioche
- 1 Unit(s) Egg
- 350 Ml Milk
- 0.50 Clove(s) Madagascar vanilla
- 1 Unit(s) Egg yolk
- 50 Gr Sugar

### Jelly

- 180 Ml Red wine
- 1 Unit(s) Orange
- 2 Unit(s) Cloves
- 1 Unit(s) Star anise
- 0.50 Stick(s) Cinnamon
- 2 Leaf(ves) Gelatin

### Chantilly

- 125 Ml 35% whipping cream
- 25 Ml Maple syrup
- 5 Ml Bourbon
- 40 Gr Foie gras scallop

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **375 F°**

### Pudding

Cut all the brioche into cubes and place on a baking sheet, then dry them in the oven until they are lightly colored.

Butter your pudding tin and line it with baking paper.

Bring your milk and split vanilla pod to the boil in a saucepan.

Whisk together the eggs, yolks and sugar in a bowl. Pour over the boiling vanilla milk, whisking well to avoid cooking the eggs.

Remove your baking tray from the oven and pour all your dried brioche cubes into a large bowl.

Strain your milk mixture through a sieve, directly onto the dried brioche, up to the level of the pieces.

Using a spatula, gently mash your immersed pieces, to ensure that all the pieces are well soaked in your mixture.

Transfer the mixture to the paper-lined tin and place in the oven for 45 min.

Prick the pudding with the tip of a knife, which should come out clean and warm to the touch.

Once the pudding has cooled down, cut it into pieces.

### Chantilly

Sear the foie gras in a hot frying pan, then cook for 4 minutes in the oven. Let the foie gras rest for 5 minutes, then mash it with a fork.

In a chilled bowl, pour your (cold) cream and whip until peaks form, then add the maple syrup, crushed foie gras and Bourbon. Add the maple syrup, crushed foie gras and Bourbon, whisk a little more to blend and set aside in a cool place (covered with plastic wrap) until ready to use.

### Jelly

Soak the gelatine leaves in a bowl of cold water.

Using a peeler, remove the zest from the orange and place in a saucepan with all the jelly ingredients except the gelatine. Bring to the boil and simmer for 2 minutes. Strain through a sieve and add the gelatin leaves, wrung out well, then stir. Pour into a dish and chill for around 2 hours.

**Bon appétit!**