

Viennois Style pudding, salted butter caramel and vanilla ice cream

Recipe for 4 persons

Description

A moist warm pudding topped with vanilla ice cream and garnished with a salted butter caramel.

Note

You can eat the pudding cold, but personally I find it better warm or hot, the contrast with the ice cream is fantastic.

Ingredients

Pudding

- 5 Unit(s) Croissant
- 5 Unit(s) Chocolatine
- 575 Gr Brioche bread
- 1 Liter(s) Milk
- 4 Unit(s) Egg
- 8 Unit(s) Egg yolk
- 325 Gr Sugar
- 225 Gr Sultana raisin
- 125 Ml Amber rum
- 2 Clove(s) Madagascar vanilla

Salted caramel

- 150 Gr Sugar
- 50 Gr Butter
- 150 Ml 35% cooking cream
- 2 Pinch(es) Maldon salt

Ice cream

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

Pudding

Cut all of the pastries into cubes and then spread them on a baking sheet. Place in the oven a first time to give them a slight coloration.

Butter your pudding molds and then line them with parchment paper.

In a sauce pot, bring the milk and halved vanilla beans to a boil.

In a mixing bowl, whisk together the eggs, egg yolks and sugar with the help of a whisk. Pour the hot milk on top of the egg and sugar mixture while stirring constantly to make sure to not cook the eggs.

Remove the baking sheet from the oven and transfer the cubes of pastries into a large mixing bowl. Pour the milk and egg mixture through a fine mesh sieve directly onto the pastry cubes, until they are covered.

With the help of a spatula, delicately press down on the cubes to make sure they fully absorb the liquid.

Next, transfer the mixture into your pudding molds. Transfer to the oven for 45 minutes. Insert a knife into the pudding, they are ready when the knife comes out warm and clean.

Finally, un-mold the pudding and once cooled down sufficiently, cut it into pieces.

Salted caramel

In a sauce pot, start cooking the sugar until golden. Add the butter and mix. Add the warm cream, mix well and then bring to a boil for about 2 minutes, or until it becomes nice and homogenous.

Ideally, pass the sauce through a fine mesh sieve.

Plating

On a plate, place a warm piece of pudding in the center and then top with vanilla ice cream. Drizzle with the salted caramel sauce.

Bon appétit!