

Hazelnut, banana and chocolate bread and butter pudding



What you need

1 brioche loaf, sliced, crusts removed and reserved, cut into cubes

50g chopped hazelnuts

200g chocolate and hazelnut spread

2 bananas, sliced

125g dark chocolate, roughly chopped

400ml whole milk

400ml whipping cream

7 eggs

75g sugar

Butter for greasing



How to make

Preheat the oven to 180C/350F/Gas 4, and grease a large baking dish with butter

Bake the brioche crusts in the oven until golden-brown, then crumble into breadcrumbs. Mix with the chopped nuts

Use 50g of the chocolate and hazelnut spread to spread the brioche cubes and place them into the baking dish

Add the banana slices and chocolate and mix until well combined

Heat the remaining chocolate and hazelnut spread, milk and cream in a saucepan, stirring until well combined

Meanwhile, whisk the eggs and sugar together in a large bowl, then whisk in the cream mixture

Pour the chocolate custard over the bread mixture and set aside for 30 minutes, pressing the bread into the custard occasionally.

Bake the pudding in the oven for 10 minutes, then sprinkle over the breadcrumb mixture and bake for a further 25 minutes, or until golden-brown and the custard has just set

Remove the pudding from the oven and set aside to stand for at least 10 minutes – enjoy!

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