



Strawberry + Mascarpone Bread Pudding

Ingredients

1 pack of BB Squares Brown Bread
1 punnet of fresh strawberries, washed, hulled
and quartered
1 handful of fresh blueberries, washed
125g cream, whipped
125g mascarpone cheese at room temperature
Zest of 1 lemon
3/4 cup of brown sugar
1.5 cups of full-fat milk
5 medium eggs
1.5 teaspoons of vanilla extract
a pinch of salt
1 slab dark chocolate
Toasted almonds - for topping

Method

Preheat the oven to 200C.
Fold the mascarpone and whipped cream
together, then mix in the strawberries and
lemon zest.
Slice the BB Squares Bread into triangles and
spread the strawberry/cream cheese mixture
onto each slice, placing each into the baking
dish, so that their point is facing up.
Roughly break the dark chocolate into small
pieces and push in between the BB Squares
Bread slices.
Beat the eggs, sugar and milk until frothy, add
the vanilla extract and a pinch of salt and then
pour over the BB Squares Bread slices.
Dot with blueberries and let sit for about 30
minutes to allow the bread to soak up the liquid.
Bake in a preheated oven for about 35 minutes,
or until the liquid is set and the top is lightly
browned.
Remove from the oven and let sit for 5 minutes,
then top with toasted almonds and a light
dusting of powdered sugar.

RECIPE BY NICOLA ASHE
@ASKASHE FOR THE
#BBSQUAREOFF