

# BREAD & BUTTER PUDDING



## Jp McMahon

*Jp McMahon has many strings to his bow. He is a chef, restaurateur and author.*

*He is culinary director of the EatGalway Restaurant Group, which comprises of Michelin-starred Aniar Restaurant, award-winning Spanish restaurant Cava Bodega, and Tartare Café & Wine Bar (Bib Gourmand). He also runs the Aniar Boutique Cookery School.*

*Jp is committed to the educational and ethical aspects of food, to buying and supporting the best of local and free-range produce, and engaging directly with farmers and producers.*

*Director, founding and current chair of the Galway Food Festival, Jp is an ambassador for Irish food.*

*He is a regular contributor to Radio One and Newstalk radio and has a monthly slot on RTE.*

Jp's Profile Pic, Photo credit: Ed Schofield  
Food Pic, Photo credit: Ginger & Sage Photography  
Recipes taken from  
Irish Cookbook by Jp McMahon © Phaidon

Who doesn't love a comforting bread & butter pudding? Simple, fast and tasty and very cheap too – a real winner! The cinnamon is a lovely addition to this classic pudding.

### SERVES 6

**PREP TIME: 25 MINS**

**COOKING: 30 MINS**

1 ¾ tbsps milk

250ml/8 fl oz/1 cup double  
(heavy) cream

1 tsp ground cinnamon

Freshly grated nutmeg  
(to taste)

3 eggs

75g/2¾ oz/½ cup caster  
(superfine) sugar

50g/2oz/¼ tbsps butter,  
plus extra for greasing

10 slices of soft white bread

75g/2¾ oz/½ cup sultanas  
(golden raisins)

Icing (confectioners') sugar  
(for dusting)

Grease an ovenproof dish. Put the milk and cream into a small pan over a medium heat and add the cinnamon and nutmeg. Bring to the boil, then remove from the heat. Whisk the eggs with the sugar in a mixing bowl and pour the mixture over the cream. Stir to combine.

Butter the bread on both sides and lay the slices in the prepared dish, in layers with the sultanas (golden raisins). Pour the custard over the bread and allow to stand for 30 minutes. Preheat the oven to 180C/350F/Gas Mark 4.

Bake the pudding in the preheated oven for 25 minutes, until golden brown and the custard has set. Before serving, dust with a little icing (confectioners') sugar.

