

ARCHIVED RECIPES

SAVOURY BREAD PUDDING

Ingredients:

1 Gardenia Focaccia
Garlic Spread
1 can cream of chicken
An equal amount of milk
100g mixed vegetables
1 onion, diced
1 tbsp butter
Crushed black pepper
Ground nutmeg

Cooking Method:

1. Split Gardenia Focaccia horizontally.
Cut top half into rough squares.
2. Dice the other half, mix with some garlic spread and toast or gently sauté in a non-stick pan till slightly crisp. Remove and set aside.
3. In the same pan, sauté onion and mixed vegetables in butter.
4. Add in cream of chicken and slowly stir in the milk. Bring to a boil and turn off heat.
5. Mix in the toasted focaccia cubes. Season with crushed black pepper and ground nutmeg to taste.
6. Pour mixture into an oven-proof casserole and lay the top with the focaccia squares. Brush with more garlic spread.
7. Cover casserole with aluminium foil and bake at 180-200°C for 20-30 minutes.
8. Remove foil and serve hot.

