

Wild Chanterelle Bread Pudding

By Chef Carrie Wong

8 cup dried bread cubes - * see note
2 cups heavy cream
2-3 cups good chicken stock
8 large eggs
3 T fresh chopped Thyme
1# fresh chanterelles – brushed and sliced
2 shallots, minced
1 small clove garlic minced
3 T brandy
Salt & Pepper
¼ cup Butter

Preheat oven to 350 degrees. Butter a large 3 QT oven-proof baking dish and set aside. Melt the remaining butter in a large sauté pan. Sauté mushrooms, shallots and garlic. Season with salt and pepper to taste and add thyme. Stir and cook 1 minute. Add brandy and stir to deglaze pan. Set aside.

In a **large** mixing bowl beat eggs well and add 2 cups chicken stock and mix. Add cream and mix. Add mushrooms and bread cubes and stir to combine. Pour into prepared pan and press gently with your hands. Bread should be completely wet and you should see liquid. If needed as remaining broth and toss to combine.

Cover with parchment and foil and bake 45 minutes. Uncover and continue to bake until browned and a table knife inserted in the center comes out clean

Let rest 10 minutes and serve

***NOTE: Use French baguette cut into 1” squares and air dried for 3-4 days or oven dried at your lowest setting until COMPLETELY dry**