

Chef from the Hood Recipes



Chef:
Bridget Harrington

Restaurant:
Fetzer Vineyards, Hopland, California

Recipe:
Gorgonzola Bread Pudding!

Ingredients:

2 tablespoons olive oil
2 red onions, chopped
1 cup red wine
1 tablespoon minced fresh thyme
1 one pound loaf good bread (preferably day old), cut into 1/3" slices
4 eggs
4 cups whole milk or cream
8 ounces (1/2 lb.) gorgonzola*, crumbled
salt & pepper

· Chef Bridget Harrington's recipe for savory bread
· pudding recipe will serve ten to fifteen as a side dish.,
· which makes it just perfect for a holiday party. She also
· serves it for lunch with a big, leafy salad, and a fruity red
· wine like Fetzer Syrah, Cabernet Sauvignon or Zinfandel!

· In a large sauté pan, sauté onions in olive oil until they
· begin to brown. Add wine. Cook until all liquid
· evaporates. Stir in thyme. Remove from heat. In a large
· bowl, beat eggs. Add milk, salt and pepper. Cover
· bottom of an 8 x 14 casserole dish with 1 layer of bread
· slices. Sprinkle half of the gorgonzola and half of the
· onion mixture over the bread. Repeat with remaining
· bread, cheese and onions. Pour egg mixture over the
· whole dish and press down with your hands to allow top
· layer of bread to absorb the liquid. Let sit 4 hours or
· better, overnight. Preheat oven to 350°. Bake for 45
· minutes to an hour, until brown on top and set inside. Let
· rest 10 to 20 minutes before serving. Serve warm or
· cool.

· *Bridget also uses Pt. Reyes Blue Cheese in place of
· gorgonzola.
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