

Chef from the Hood Recipes



Chef:
Cameron Ryan

Restaurant:
Tomaes Bakery

Recipe:
Savory Bread Pudding!

Ingredients:

leftover bread sliced 1/2 inch thick (Slice enough French bread, baguette, onion, rye, herb, wheat or a combination until they fit in a single layer of a 13 X 9" non-reactive baking pan like Pyrex glass, glazed ceramic or stainless steel)
butter (for buttering one side of bread slices & greasing pan)
4 large local organic eggs
2 cups of cream (Cameron recommends Strauss Organic)
1 to 2 cups sautéed mushrooms &/or caramelized onions
2 to 3 cups of any grated cheese "Cheese is good!" Best choices are soft to firm cheeses that melt well (like cheddar or mozzarella). Use leftover bits of salty or dried cheeses like Gorgonzola, Parmesan or Feta sparingly with milder cheeses. salt & freshly ground pepper to taste

During summer months, Tomaes Bakery hums with coastal visitors who seek pastry and coffee. They rarely leave town without a few loaves of Cameron's wonderful hand-shaped bread and a luscious fruit pie. Once the weather becomes formidable, the bakery returns to the domain of the oyster farmers and dairymen who frequent it year round. Any leftover loaves are made into bread pudding. If you find yourself in Tomaes on a stormy afternoon, you may be lucky enough to beat out a local to a warm square of this savory comfort food. A study in Old World sensibility, bread pudding is more method than recipe. Cameron Ryan says, "Make this at home to use up bits of miscellaneous cheese, day-old bread, and leftover sautéed mushrooms or onions." She suggests using enough cream/egg mixture to generously cover the buttered bread slices - they'll soak it up overnight. (Increase this custard as needed; 1 egg to 1/2 cup of cream.) Serves 6 to 8.

Night before: Butter (grease) pan. Spread mushrooms or onions over the bottom; sprinkle on half of the cheese. Add bread, buttered side up (single layer). Pour egg/cream custard over all. Push the bread down with your fingers. Season to taste. Add remaining cheese. Cover & refrigerate overnight. Bake: Preheat oven to 350°. Uncover pan and bake until custard is set and inserted knife comes out clean (about 40 minutes.) Let cool a bit, slice and serve warm.