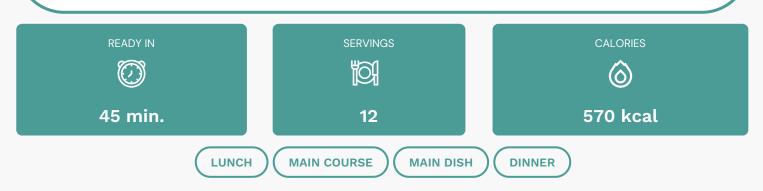


Leek and Gruyere Bread Pudding Is the Perfect Make-Ahead Brunch



Ingredients

3 tablespoons butter unsalted plus more for baking dish
1 bunch leek white rinsed thinly sliced well (4 or 5)
2 garlic clove crushed
O.3 cup wine dry white
3 cups cup heavy whipping cream
2 cups milk whole
O.5 teaspoon nutmeg freshly grated
1 inch ground pepper

	2 teaspoons coarse salt
	0.3 teaspoon pepper freshly ground
	5 large egg yolk lightly beaten
	1 pound day-old brioche halved cut into ¾-inch slices and then crosswise
	2 cups gruyere cheese grated
	1 cup parmesan cheese grated
Εq	uipment
	bowl
	frying pan
	sauce pan
	oven
	whisk
	wire rack
	baking pan
	roasting pan
	aluminum foil
Diı	rections
	Preheat oven to 350 degrees. Butter a 10-inch (10-cup) round baking dish. Melt butter in a medium saucepan over medium heat.
	Add leeks and garlic; cook, stirring often, until soft, about 10 minutes.
	Add wine; bring to a boil. Cook until reduced by half.
	Transfer half of the leek mixture to a bowl, and reserve.
	Whisk cream, milk, nutmeg, cayenne, salt, and pepper into leek mixture in pan; bring to a simmer.
	Add 1/2 cup hot cream-leek mixture to eggs and yolks in a medium bowl, whisking.
	Whisk in another cup cream-leek mixture; return egg-leek mixture to pan. Cook, whisking, until thickened, 4 to 5 minutes.

Arrange 8 or 9 pieces of bread in prepared dish.
Pour 2 cups egg-leek mixture over bread.
Sprinkle half the reserved leeks and half the cheeses over bread.
Let stand 10 minutes. Arrange remaining bread in a slightly overlapping circle on top, and then add remaining egg-leek mixture.
Sprinkle with remaining leeks and cheeses.
Let stand 10 minutes.
Cover dish loosely with foil, and place in a small roasting pan.
Add enough hot water to reach halfway up sides of dish.
Bake until golden brown and set, about 55 minutes.
Remove foil, and bake until deep golden brown, about 20 minutes more.
Let cool in dish on a wire rack.
Serve warm or at room temperature.
Nutrition Facts

Properties

Glycemic Index:20.75, Glycemic Load:0.82, Inflammation Score:-7, Nutrition Score:10.027826000167%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

PROTEIN 12.29% FAT 71.85% CARBS 15.86%

Nutrients (% of daily need)

Calories: 569.54kcal (28.48%), Fat: 45.63g (70.2%), Saturated Fat: 27.26g (170.4%), Carbohydrates: 22.66g (7.55%), Net Carbohydrates: 22.61g (8.22%), Sugar: 3.92g (4.35%), Cholesterol: 252.23mg (84.08%), Sodium: 899mg (39.09%), Alcohol: 0.69g (100%), Alcohol %: 0.46% (100%), Protein: 17.56g (35.12%), Calcium: 418.86mg (41.89%), Vitamin A: 1739.93IU (34.8%), Phosphorus: 292.24mg (29.22%), Selenium: 12.75µg (18.21%), Vitamin B2: 0.3mg (17.56%), Vitamin B12: 0.92µg (15.39%), Vitamin D: 2.01µg (13.39%), Zinc: 1.71mg (11.41%), Vitamin B5: 0.68mg (6.76%), Vitamin E: 0.94mg (6.27%), Magnesium: 21.37mg (5.34%), Vitamin B6: 0.11mg (5.26%), Potassium:

167.22mg (4.78%), Vitamin B1: 0.06mg (4.3%), Iron: 0.75mg (4.14%), Folate: 15.74µg (3.94%), Vitamin K: 3.21µg (3.05%), Manganese: 0.04mg (2.13%), Copper: 0.03mg (1.35%)