



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

READY IN



45 min.

SERVINGS



12

CALORIES



570 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### 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
- 0.3 cup wine dry white
- 3 cups cup heavy whipping cream
- 2 cups milk whole
- 0.5 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  $\frac{3}{4}$ -inch slices and then crosswise
- 2 cups gruyere cheese grated
- 1 cup parmesan cheese grated

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- baking pan
- roasting pan
- aluminum foil

## Directions

- 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

■ PROTEIN **12.29%** ■ FAT **71.85%** ■ CARBS **15.86%**

### 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 Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### 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%)