



Leek Bread Pudding

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



1000 kcal

Ingredients

- ☐ 12 servings pepper black freshly ground
- ☐ 1 tablespoon chives finely chopped
- ☐ 1 cup comté shredded
- ☐ 3 large eggs
- ☐ 12 cups bread crustless
- ☐ 3 cups cup heavy whipping cream
- ☐ 12 servings kosher salt
- ☐ 2 cups leek light white green (and parts only)
- ☐ 12 servings nutmeg freshly grated

- ☐ 1 teaspoon thyme leaves
- ☐ 2 ounces butter unsalted
- ☐ 3 cups milk whole

Equipment

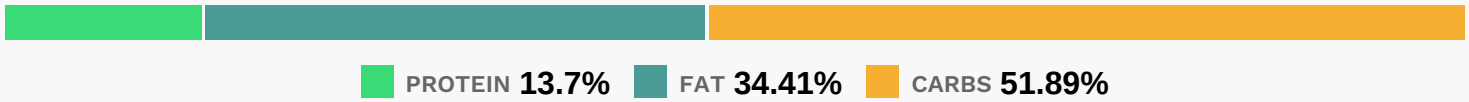
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Preheat the oven to 350°F.
- ☐ Put the leek rounds in a large bowl of tepid water and swish so that any dirt falls to the bottom of the bowl. Set a medium sauté pan over medium-high heat, lift the leeks from the water, drain, and add them to the pan. Season with salt and cook, stirring often, for about 5 minutes. As the leeks begin to soften, lower the heat to medium-low. The leeks will release liquid. Stir in the butter to emulsify, and season with pepper to taste. Cover the pan with a parchment lid, and cook, stirring every 10 minutes, until the leeks are very soft, 30 to 35 minutes. If at any point the butter breaks or looks oily, stir in about a tablespoon of water to re-emulsify the sauce.
- ☐ Remove and discard the parchment lid.
- ☐ Meanwhile, spread the bread cubes on a baking sheet and toast in the oven for about 20 minutes, rotating the pan about halfway through, until dry and pale gold.
- ☐ Transfer to a large bowl. Leave the oven on.
- ☐ Add the leeks to the bread and toss well, then add the chives and thyme.
- ☐ Lightly whisk the eggs in another large bowl.
- ☐ Whisk in the milk, cream, a generous pinch of salt, pepper to taste, and a pinch of nutmeg.
- ☐ Sprinkle 1/4 cup of the cheese in the bottom of a 9-by-13-inch baking pan.

- ☐ Spread half the leeks and croutons in the pan and sprinkle with another 1/4 cup cheese. Scatter the remaining leeks and croutons over and top with another 1/4 cup cheese.
- ☐ Pour in enough of the custard mixture to cover the bread and press gently on the bread so it soaks in the milk.
- ☐ Let soak for about 15 minutes.
- ☐ Add the remaining custard, allowing some of the soaked cubes of bread to protrude.
- ☐ Sprinkle the remaining 1/4 cup cheese on top and sprinkle with salt.
- ☐ Bake for 1 1/2 hours, or until the pudding feels set and the top is brown and bubbling.
- ☐ From Ad Hoc at Home by by Thomas Keller. Copyright © 2009 by Thomas Keller; photographs copyright © 2009 by Deborah Jones. Published by Artisan, a division of Workman Publishing Company, Inc.

Nutrition Facts



Properties

Glycemic Index:28.54, Glycemic Load:96.75, Inflammation Score:-9, Nutrition Score:36.573043460431%

Flavonoids

Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.42mg, Kaempferol: 0.42mg, Kaempferol: 0.42mg, Kaempferol: 0.42mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 999.64kcal (49.98%), Fat: 38.51g (59.25%), Saturated Fat: 21.5g (134.35%), Carbohydrates: 130.67g (43.56%), Net Carbohydrates: 124.72g (45.35%), Sugar: 16.84g (18.72%), Cholesterol: 143.31mg (47.77%), Sodium: 1757.43mg (76.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 34.5g (69%), Vitamin B1: 1.75mg (116.92%), Selenium: 76.28µg (108.97%), Folate: 311.87µg (77.97%), Vitamin B2: 1.3mg (76.62%), Manganese: 1.39mg (69.74%), Vitamin B3: 11.62mg (58.1%), Iron: 9.97mg (55.36%), Phosphorus: 446.9mg (44.69%), Calcium: 370.46mg (37.05%), Vitamin A: 1531.99IU (30.64%), Magnesium: 101.11mg (25.28%), Fiber: 5.94g (23.77%), Zinc: 3.51mg (23.43%), Copper: 0.42mg (21.06%), Vitamin B6: 0.38mg (19.02%), Vitamin B5: 1.45mg (14.52%), Potassium: 488.95mg (13.97%), Vitamin D: 2.01µg (13.4%), Vitamin B12: 0.72µg (12%), Vitamin K: 12.08µg (11.5%), Vitamin E: 1.48mg (9.9%), Vitamin C: 2.61mg (3.16%)