



Panettone and Butter Pudding

1lt Whole milk
4T Vanilla essence
1 Cinnamon Stick
rind of one lemon
40g Butter approx
200g Panettone
150g Sugar
4 Eggs

Pre heat the oven to 160c

Pour the milk into a small saucepan with the lemon rind and cinnamon and bring to a boil. Allow milk to cool.

Grease a heatproof pudding bowl with butter. Cut the panettone into slices then triangles, spread one side of each with butter. Sprinkle with the vanilla and layer into the bowl pointed ends up. Beat the eggs in a bowl with sugar.

Take out the cinnamon sticks and lemon rind from the cooled milk and pour into the bowl with beaten egg mixture, whisking to avoid lumps, and then pour over the panettone.

To cook, put the bowl in a water bath in the oven for about an hour. The water should go approximately 4cm up the side of the bowl.

Serve the pudding warm or cold, to your taste.

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