

ZUCCHINI & PARMESAN SAVORY BREAD PUDDING

A recipe by **FoodNouveau**

INGREDIENTS

Makes 6 servings

- 7 oz [200 g] ciabatta bread, crust removed and roughly torn into pieces (weigh the bread after removing the crust - makes about 4 cups loosely packed [1 L])
- 1 cup [250 ml] whole milk
- ¾ cup [175 ml] heavy cream
- ¼ cup [60 ml] diced pancetta (omit this ingredient to make the dish vegetarian)
- 6 large eggs, lightly beaten
- 2 garlic cloves, finely chopped
- ¾ tsp [3.75 ml] ground cumin
- ½ cup [125 ml] parmesan cheese, finely grated
- sea salt and freshly ground black pepper
- 2 medium zucchini, washed and coarsely grated
- ¼ cup [60 ml] basil leaves, torn (loosely packed)
- 2 tbsp [30 ml] olive oil

METHOD

Preheat the oven to 350°F [175°C]. In a large bowl, mix the ciabatta bread, milk, and cream. Cover and set aside for 30 minutes to soak.

While the bread is resting, heat a small pan over medium-high heat. Cook the pancetta until golden and crisp, then drain and let cool on paper towels.

Once the bread has absorbed most of the liquid, in a large bowl, whisk the eggs, garlic, cumin, half the parmesan cheese (¼ cup [60 ml]), ¾ tsp [3.75 ml] sea salt and a good grinding of black pepper. Add the cooked pancetta and stir. Pour the mixture into the bowl containing the soaked bread, then stir in the grated zucchini and torn basil leaves.

Heat a 8 x 10 inches [20 x 25 cm] baking dish for 5 minutes in the oven. Remove, brush all over with the olive oil, then pour in the zucchini mixture. Level out the top, bake for 20 minutes, then sprinkle the rest of the parmesan cheese over. Bake for 20 to 25 minutes longer, until the pudding is golden-brown and cooked through (a knife inserted into the center should come out clean). Set aside for 5 minutes, then serve. Or let cool to room temperature, cover with plastic wrap and refrigerate. Reheat, covered with aluminum foil, in a 300°F [150°C] oven for 20 minutes before serving.



Recipe Credit: Adapted from Yotam Ottolenghi, The Guardian

Photo Credit: Marie Asselin

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