

# Bread pudding, poached nectarines and vanilla sauce



60 min. 329 kcal  
 SteviaSweet Granulated

## Preparation

First prepare the basil dressing. Squeeze the lemon and separate the basil leaves from the stems. Roughly cover to 175 °C. Melt the butter and use a little to grease the pan (15 x 20 cm). Cut the bread into 2 cm cubes. Mix the milk, egg, **SteviaSweet Granulated** and chopped almonds in a large bowl. Add the spices and bread cubes and leave to soak for 10 minutes. Pour the mixture into an oven dish, drizzle with the remaining melted butter and bake in the middle of the oven for about 35 to 45 minutes, until the pudding is set.

Rinse the nectarines well. Cut in half and remove the stones. Cut the halves into wedges and then into triangles. Bring the water, **SteviaSweet Granulated** and orange juice to the boil. Add the nectarine pieces and orange zest to the hot liquid, cover with a lid or cling film and leave to marinate for 15 minutes.

Finally, prepare the vanilla source. Place the milk, cream, vanilla and **SteviaSweet Granulated** into a saucepan and bring to the boil. Separate the egg yolks into a bowl. Pour the hot liquid over the yolks, whisking vigorously. Pour the mixture back into the saucepan and, at low temperature, whisk until the mixture thickens and the foam on the top settles.

Serve the bread pudding with the nectarines and vanilla sauce.

## Ingredients for 6 servings

|         |                               |
|---------|-------------------------------|
| 25 g    | butter                        |
| 150 g   | rustic bread                  |
| 400 ml  | milk                          |
| 2       | eggs                          |
| 10 g    | <b>SteviaSweet Granulated</b> |
| 50 g    | chopped almonds               |
| 1 tsp   | ground cinnamon               |
| 1/2 tsp | ground vanilla                |

### Poached nectarines

|       |                               |
|-------|-------------------------------|
| 2     | nectarines                    |
| 50 ml | water                         |
| 5 g   | <b>SteviaSweet Granulated</b> |
| 1     | Zest and juice of 1 orange    |

### Vanilla sauce

|         |                               |
|---------|-------------------------------|
| 100 ml  | milk                          |
| 100 ml  | cream                         |
| 5 g     | <b>SteviaSweet Granulated</b> |
| 1/2 tsp | ground vanilla                |
| 3       | egg yolks                     |

## Nutritional information per portion

|      |                 |
|------|-----------------|
| 329  | kcal            |
| 1381 | kJ              |
| 11.5 | g Protein       |
| 22   | g Carbohydrates |
| 22   | g Fat           |