

# IRISH WHISKEY CINNAMON RAISIN BREAD PUDDING



Make your St. Patty's Day special with this Irish twist on traditional bread pudding. A glorious rich custard is combined with cinnamon chips, raisins and buttery cinnamon raisin bread with a touch of Irish whiskey. The chocolate yogurt whiskey drizzle is the crowning touch to this unique dessert that will warm the heart and spirit.



## 2020 CULINARY CONNECTION RECIPES

### consumer insight, rationale:

- Specialty Cakes with whiskey grew 100% in 2019 (Note: Item incidence of 4; Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- 47% of consumers and 55% of women prefer cinnamon flavored breads (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 41% of women express preference for raisin-flavored breads (2019 Flavor Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner
segment:	Casual Dining, Family/Midscale, Catering, Bistro/Pub, Fine Dining, Casino, B&I, Late Night Dining
menu part:	Dessert
equipment:	Oven

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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	2 oz. & 2 ½ T	Irish Whiskey, Divided		
Chobani®	2 cup	Plain 0% Yogurt* (Gluten Free, GMO Free)	023	
	3 oz.	Chocolate Syrup		
Conagra® Foodservice	As needed	PAM® Original Cooking Spray*	6414432288	
Flowers Bakeries®	1 lb. (appx 14 slices)	European Bakers® Cinnamon Raisin Bread	10597360	
	1 cup	Raisins		
Anchor™ Food Professionals	2 ¼ cup	Chef's Heavy Cream	113726	
	¾ cup	Water		
Land O Lakes®	½ lb.	Spreadable Butter with Canola Oil* (Kosher)	19004	
	1 ½ cup	Liquid Eggs		
	2 ¾ cup	Sugar, Granulated		
Nielsen-Massey®	1 ½ tsp.	Pure Vanilla Extract	rbi2m	
	1 cup	Cinnamon Baking Chips		

YIELD: 1 - Half Hotel Pan

*\*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Chobani® – All Plain Yogurt SKUs
- Conagra® - All PAM® SKUs
- Land O Lakes® – All Butter With Canola Oil SKUs



DIRECTIONS:

1. Preheat oven to 325°.
2. For the drizzle: Combine only 2 oz. Irish Whiskey, yogurt and chocolate syrup. Mix well to combine. Pour into squeeze bottle and hold under refrigeration. (May be done ahead of time and held refrigerated).
3. For the bread pudding: Spray a 2" deep ½ size hotel pan with pan spray.
4. Place the dried cubed bread in a large bowl and toss with raisins.
5. In a sauce pot, combine heavy cream, water and butter under low heat until the butter melts. Hold warm.
6. In a separate large bowl, combine eggs and sugar. Whisk until combined.
7. Whisk vanilla and 2 ½ T whiskey into egg mixture.
8. Slowly add warm cream mixture into egg mixture while gently whisking.
9. Distribute cinnamon chips across top of cubed bread.
10. Evenly cover the cubed bread with the custard mixture and with a large spoon very gently fold once to completely saturate bread and evenly distribute cinnamon chips.
11. Cover with film and place in refrigerator for at least 30 minutes.
12. Pour mixture into the prepared hotel pan, making sure it is level as possible. Use caution as to not tear up the soaked cubes of bread.
13. Spray a sheet of foil and tent it over the top of the pan and bake for 40 minutes.
14. Remove foil and bake for an additional 20 minutes, allowing the top to become a dark golden brown.
15. Allow bread to rest for at least 30 minutes before serving. Cut into desired shapes or portions.
16. Take the chocolate yogurt whiskey sauce and zig-zag drizzle across individual portions.