



Gasmate®

BREAD & BUTTER PUDDING WITH BERRIES



BBQ

This pudding does not use bread as the name suggests!
Buttery substitutes like panettone, brioche or croissants can
be used. It's simple to make and delicious to eat!

Serves 6-8 people
Prep Time 40 minutes

6 Croissants
3 Eggs
3 tbsp Sugar
2 cups Cream
500g Frozen berries OR 1 punnet
raspberries & 1 punnet
blueberries
Sugar to sprinkle on top
Butter to spread on
croissants
Custard and/or vanilla ice
cream to serve
Oil and baking paper
26cm cast iron frypan

1. Preheat BBQ to 180°C with all burners on and once it has reached temperature turn off BBQ grill plate burners.
2. Spray cast iron pan with oil or wipe with oil and line frypan with baking paper.
3. Cut croissants in half and lightly toast on both sides on BBQ warming rack whilst BBQ is preheating.
4. Butter croissants on both sides and line dish with half of buttered croissants.
5. Add $\frac{3}{4}$ of berries over croissants and then place remaining croissants on top.
6. Beat cream, eggs and sugar together until creamy.
7. Pour mixture over and around croissants, top with remaining berries and sprinkle with sugar on top.
8. Let it sit for a few minutes to allow for croissants to absorb liquid and then squash croissants down with a fork to ensure they are all soaked in the mixture.
9. Turn BBQ hot plate burners off and place frypan on BBQ hotplate and close hood.
10. Cook for approx. 25 minutes or until pudding is firm maintaining BBQ heat at 180°C.
11. Serve warm with custard and/or vanilla ice cream.
 - You can use brioche or panettone instead of croissants.

THE OUTDOORS MADE EASY.