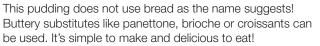


BREAD & BUTTER PUDDING WITH BERRIES



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

Serves 6-8 people Prep Time 40 minutes

BBQ

- 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 ¾ of berries over croissants and then place remining 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.