



Bread pudding

Ingredients:

Whole milk

300 cc.

Sliced sandwich white bread crumb

150 gr.

Sugar

80 gr.

Orange zest

½ an orange

Vanilla extract

1 teaspoon.

Eggs

3

Corn starch

2 tablespoons.

Liquid Caramel

to taste

Procedure:

Heat the milk in the Olla MicroCheff Pot without its lid for 1 minute on high. Add the crumbled bread crumb,

the sugar, the orange zest, the vanilla extract and mix. Beat the eggs with the corn starch and add to the previous preparation. Beat and microwave for 5 minutes on high. Then insert a wooden pick and see it comes out clean. If you like it drier, microwave it for another 2 minutes on high. Unmold and decorate with liquid caramel.

Optional: decorate with raisins, dried fruit, chocolate chips, etc.

