



# Back to Basics

Stave off the impact of food price inflation by adding value to your menu and tapping into the renaissance of simple British cooking.

Making your menu go further has never been more important and by cleverly using a few key flexible ingredients to maximise your offering, you can easily rustle up numerous robust, high quality dishes that will whet your customers' appetite for dining out.

## EXTRA CREAMY BREAD & BUTTER PUDDING (SERVES 4)

### INGREDIENTS:

6 thin slices day-old white bread, crusts removed

75g sultanas

40g caster sugar

2 tbsp rum or brandy

375ml **Millac Gold**

3 eggs

½ lemon, grated rind only

Demerara sugar

### METHOD:

1. Soak the sultanas in the rum/brandy overnight.

2. Butter the bread and cut each piece into four triangles. Lay them in an ovenproof dish so they overlap and point upwards. Sprinkle the layers with the sultanas, sugar and lemon rind.

3. Heat the **Millac Gold** but don't allow to boil.

4. Whisk the eggs lightly and pour the **Millac Gold** on them, stirring all the time.

5. Strain the mixture over the bread, sprinkle some demerara sugar on the top and leave to stand for 30 minutes.

6. Bake at 180°C/350°F/Gas 4 for 30-40 minutes, until the top is crisp and golden. Serve hot with a drizzle of **Millac Gold**.



The perfect cream alternative for cooking, pouring and whipping, **Millac Gold** makes your menu go further and adds a touch of luxury to true British classics.

To view this recipe and many more please visit [www.pritchitts.com](http://www.pritchitts.com)