



CARAMEL BREAD PUDDING

INGREDIENTS

- 1/2 Baguette
- 40g DLA Colarom Caramel
- 4 Eggs
- 40g Granulated sugar
- 200ml Milk
- 200ml Heavy cream
- 30g Butter (diced)
- 20g Almond slices
- Powdered sugar
- DLA Topping Caramel*

PREPARATION:

Preheat the oven to 170°C

METHOD:

1. Cut the baguette into bite-sized pieces.

2. In a bowl, combine DLA Colarom Caramel, eggs, granulated sugar, milk, and heavy cream.

3. Dip the baguette pieces into the mixture and let it soak for a couple of minutes.

4. Grease a heat-resistant container with butter and pour in the soaked baguette pieces along with the mixture. Top with almond slices and diced butter.

5. Bake for approximately 30 minutes.

6. Dust with powdered sugar and DLA Topping Caramel before serving.

FEATURED PRODUCTS

Colarom
Caramel



Topping
Caramel

