

Wild Mushroom Bread Pudding

1-1/2 C heavy cream
¼ oz dried mushrooms
½ tbs olive oil
½ small onion cut into small slices
½ tbs shallots minced
½ ts garlic minced
3 oz wild mushrooms sliced
1 tbs molasses
3 beaten eggs
½ ts Creole seasoning
1 tbs Hot sauce (Tabasco etc) or to taste
1 tbs Worcestershire sauce or to taste
2 C diced bread (day old NOT fresh)
2 tbs grated Parmesan Reggiano cheese
Salt & Pepper to taste

Pre heat oven to 350 F.

Bring Cream & dried mushrooms to a boil in a heavy sauce pan.

Remove from pan and let cool.

over medium heat sauté the onions, shallots & garlic till the onion is slightly caramelized (3-5 min)

add the fresh mushrooms and cook until tender (3-5 min)

add the molasses and seasoning. Let cool

strain the cream through a fine meshed sieve into the egg mixture. Season the mixture with Creole seasoning, Hot sauce, Worcestershire sauce, salt & pepper.

Add the bread to the egg-cream mixture and let soak for 5 – 8 min.

Stir in the mushroom mixture and season.

Fill four 4 oz buttered molds and top with cheese.

Cover with foil and bake for 18-20 min.

Remove the foil and bake an additional 2-3 min to brown the tops.

Let set for 1-2 min, then unmold.

Serve warm.