

# SAVORY WILD MUSHROOM BREAD PUDDING

This recipe, from MacCallum House Restaurant executive chef Alan Kantor, is good with any mix of wild and cultivated mushrooms. If you are roasting or sautéing meat or chicken, Kantor suggests heating pieces of the pudding in the oven alongside the meat when the meat is almost done. The pudding absorbs the meat's flavorful cooking juices and provides additional flavor.

RAY chose to roast chicken breasts and thighs in rosemary, shallots, and red wine, the oven in. During the last five minutes of roasting RAY put the chunks of bread pudding into the roasting pan liquid. He had made the Savory Wild Mushroom Bread Pudding the evening before, and had heated it to good warmth in the microwave before finally placing it in the roasting pan. This dish looked beautiful and it was ever so delectable. In fact, we heated up the bread pudding again for breakfast!

## INGREDIENTS:

2 cups heavy whipping cream

3 cups low-salt chicken broth reduced to 1 1/2 cups

1/2 cup rich veal stock

1 teaspoon fresh thyme, chopped

1/2 cup dried porcini

1/2 pound fresh porcini

3 tablespoons butter

1 small onion, 1/2-inch dice

1 pound day-old sourdough bread, 3/4-inch dice

1 teaspoon chopped flat-leaf parsley (optional)

8 large egg yolks (save whites for another use)

Sea salt or kosher salt and freshly ground black pepper

1 1/2-2 cups sautéed mushrooms (optional garnish, see recipe)

## INSTRUCTIONS:

Preheat oven to 350°.

Place cream, reduced chicken broth, veal stock, thyme and dried porcini in a small pot; bring to a simmer and turn off heat. Let steep until ready to use.

Meanwhile, slice fresh mushrooms into bite-size pieces 1/4-inch thick and then sauté over medium-high to high heat in 1 1/2 tablespoons of the butter in a large sauté pan so they sear well. Season to taste with salt and pepper. Remove to a bowl and reserve.

Reduce heat to medium. Sauté the onion in the remaining 1 1/2 tablespoons butter until soft and semi-caramelized; season with salt and pepper.

Strain the liquid from the previously dried porcini; season liquid to taste with salt and pepper. Chop the rehydrated porcini into 1/4-inch pieces.

Mix the rehydrated and fresh porcini and onions with the bread cubes and parsley (optional). Place mixture in a buttered 9 x 13-inch pan.

If the strained liquid is still hot, temper the egg yolks by adding liquid slowly while whisking. Pour the liquid over the bread, pushing bread down into the liquid. Let sit for approximately 30 minutes.

Bake uncovered on top shelf of the oven until set, about 30-40 minutes.

Cool for 30 minutes before cutting and serving with optional sautéed mushroom garnish.

Serves 12

Note: You can make ahead, cool to room temperature and wrap before storing in the refrigerator. When ready to reheat, cut pudding into serving-size portions and move them to a sheet pan. Pour a little melted butter and chicken broth into the bottom of the now empty 9 x 13-inch pan, then replace the pudding. Place several cut pieces of butter on top and place in a preheated 450°-500° oven for about 10 minutes.

PER SERVING: 345 calories, 10 g protein, 26 g carbohydrate, 23 g fat (12 g saturated), 204 mg cholesterol, 312 mg sodium, 3 g fiber.

## Sautéed Mushrooms

Any kind of mushroom can be used for this recipe. If you use different kinds, cook each type separately to make sure they are evenly cooked, then mix together. Alternatively, start cooking the larger or more dense pieces first, adding the smaller, more delicate ones last.

### INGREDIENTS:

1-1 1/4 pounds mushrooms

1 tablespoon olive oil

1-2 tablespoons unsalted butter

1/2-1 teaspoon minced garlic

Kosher salt and pepper to taste

2-3 tablespoons brandy, dry white wine or Marsala

Broth or water as needed

2-3 tablespoons cream (optional)

Chopped parsley to garnish (optional)

### INSTRUCTIONS:

Clean mushrooms; cut into pieces as desired.

Heat olive oil in a medium-large skillet over medium heat. When hot, add butter, garlic and mushrooms. Season with salt and pepper to taste. Cook the mushrooms -- stirring occasionally -- until much of their moisture cooks off, about 7-10 minutes. Add the brandy and cook a minute or two more; the mushrooms should still be nicely moist, or add water or broth.

Mushrooms can be made ahead and refrigerated; rewarm before optional finish with whisked-in cream and parsley.

Yields about 1 1/2-2 cups, enough for 12 servings