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MUMBAI

Sonal Ved

Amazing recipes of dishes made from the first and last slices of bread

Why bin the first and last slice of bread from the packet, when you can turn it into a plated wonder? Sonal Ved speaks to four chefs and digs out their secret recipes

Whole-wheat chocolate bread-butter pudding

Ingredients

- * 8 bread slices
- * 2 tbsp butter
- * 2 cups milk
- * 200 gm chocolate
- * 2 eggs
- * ½ cup sugar
- * ½ tsp vanilla extract
- * 1 tbsp sugar

Ingredients for the sauce:

- * ½ cup granulated sugar
- * ½ cup butter
- * 100 gm chocolate
- * 1 egg, beaten
- * 2 tsp vanilla extract

Method

* Toast the bread until crispy and break it roughly into one-inch pieces. Scatter them on a greased baking tray and leave aside

* In a pan, heat milk, chocolate, butter and simmer them over low heat. Stir occasionally and cook the mixture for five to seven minutes until all the ingredients

blend well

* In another bowl, mix egg with sugar and vanilla extract and whisk-in the warm milk mixture. Pour this on the bread pieces and bake at 350 degree Celsius for 25 minutes

* Meanwhile, mix sugar, butter, egg, chocolate and vanilla extract in a saucepan for the sauce. Stir over medium flame and remove from fire once the sauce thickens. Serve hot with pudding

Bread, hashemal sauce and crispy fish fillet

<http://www.mid-day.com/lifestyle/2013/jul/070713-bread-recipes-lifestyle-food.htm>