

Savory Bread Pudding

Prep Time 20 min Cook Time 35-40 minutes

Ingredients:

1 lb ground turkey
1 loaf of French Bread (preferably a day old)
Chili Powder
Cayenne pepper
Italian Seasoning
Instant ground Espresso powder
Garlic powder
8 eggs
Heavy cream
Olive oil Mayo (regular mayo is fine)
Herbs de Provence
Nutmeg
Pepper
Sea salt
Fresh Basil
Fresh chives
2-3 cloves garlic
Parmesan cheese
Prosciutto

Preheat oven to 400 degrees

Start by taking two wafer thin pieces of prosciutto and place them on a cookie sheet. Put in preheated 400-degree oven for 7-10 minutes. Should be browned and crisped when removed from oven. Next put the turkey into a large mixing bowl and season as follows: 1 tsp. Chili powder, ½ tsp. Cayenne, 2 tsp. Italian Seasoning, 1 tsp. fine ground instant espresso powder, 1 tsp. garlic powder. Combine all ingredients well, without over mixing. Put meat mixture into a frying pan and cook until all turkey is browned, and broken up into a “crumbly” consistency. Remove from heat and set aside. Next in another large bowl, crack all 8 eggs and combine with about ¾ cup of cream at first and mix well. Judge for yourself if you think it needs more; if it does, add another ¼ cup. You want the custard mixture to be enough to thoroughly soak all the bread pieces, but you don’t need them to be swimming in it. Next, rip up about ½ of the loaf of French bread into small chunks. Put all bread chunks into a well buttered 9X13 pan. Take cooked meat and add it to the egg mixture, and then pour over the bread pieces. Using a spatula, gently mix the bread into egg mixture until all bread has been covered in egg. Even out bread pieces, and gently press with spatula. Take the prosciutto and crumble over top of the bread. Next, grate a good “snowing” of parmesan over the top of prosciutto (approx. ½

cup). Put Bread Pudding into a 400-degree oven for 35-40 minutes. Top will be dark golden brown, and the center should feel firm. Insert a knife into the center; if it comes out clean, the pudding is done.

This bread pudding should be served warm, and is particularly good when served with a garlic aioli on the side. See recipe for aioli below.

Garlic Aioli

In a small bowl, add approx. ½ cup Olive oil mayo and thin with heavy cream until loosened & creamy (but not runny). Add about 2 tsp. chopped chives, 1 finely chopped fresh basil leaf, several cracks of fresh ground pepper, a pinch of sea salt, and 2-3 finely chopped/ minced cloves of garlic. **Note: Aioli is very much a “to taste” topping. Any/ all of these ingredients can be adjusted to suit your palate.