

# Savoury Bread Pudding



Standing time: 20 minutes  
Cooking time approx: 35 minutes  
Oven temperature 190c/Gas 5  
Serves approx: 4

## Ingredients

A little Butter to grease a 2 litre ovenproof dish  
A little oil for frying the Leek  
6 Medium slices of wholemeal Bread, cut into triangles  
1 Large Leek, thinly sliced  
125g Smoked Cooked Ham, roughly chopped  
150g Mature Cheddar Cheese, grated  
3 Eggs, beaten  
600ml (1 pint) Semi Skimmed Milk  
Freshly Ground Black Pepper

## Method

- Pre-heat the oven
- Lightly grease your ovenproof dish with a little butter
- Add a little oil to a frying pan and gently fry the sliced leek for 8 minutes or until soft
- Layer half of the bread on the base of your ovenproof dish
- Scatter half the leeks and all of the ham on top
- Sprinkle on half of the cheese
- Layer the rest of the bread on top
- Season the milk with a little black pepper, beat the eggs into the milk, then pour evenly over the bread.
- Scatter the rest of the leeks on top and then sprinkle the rest of the cheese over the top
- Cover the dish and leave to stand for 20 minutes, to allow the bread to soak up the eggy milk mixture.
- Take the cover off and bake the Savoury Pudding for 30-35 minutes or until the top is golden brown.

## Tips

- Let the bread dry out on a rack for a few hours before using it if possible. It will soak up the eggy milk mixture better if it's dry.
- You can use white bread if you prefer
- If you're not keen on smoked cooked ham you can use any cooked ham of your choice
- If you want to reduce the fat content you can use a low fat cheddar cheese instead

This recipe is a good way of making a tasty meal out of stale bread. You can also use leftover gammon from a joint instead of ham.