

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
Cook til
Fluffy and
Golden



50 mins



£3



Serves 4

INGREDIENTS

6 slices of bread, or a mixture of rolls and buns.
Enough soft butter for spreading on the bread
Orange Marmalade (about four tablespoons)
200ml milk
60ml double cream
3 large eggs
75g sugar
Few drops of vanilla extract or paste
Grated zest of 1 orange
1 tablespoon demerara sugar
25g candied peel

RECIPE

Marmalade Bread & Butter Pudding



METHOD

1. First generously butter the bread and make up marmalade sandwiches or rolls and cut into quarters to make little triangles or squares.
2. In a buttered heatproof dish (I used a terracotta dish 20cm diameter and 5cm deep) arrange the sandwiches standing upright and overlapping each other.
3. Whisk up the milk, cream, eggs and sugar together (a hand whisk is fine) and pour this all over the bread.
4. Scatter the tops with grated orange zest, demerara sugar and candied peel and leave to soak in for about 20 minutes (or longer) before putting in your BBQ.
5. I cooked it in the Kamado Joe Junior, using the deflector plate (indirect on a kettle) and put the dish on the top grill for 50 minutes at a temperature of 150C until the custard is cooked and it is all puffy and golden and the top crust is crunchy.
6. Serve while still warm with crème fraiche, cream, custard or ice cream
7. If you have some orange liqueur in your cupboard, zing up the custard with a few drops of that before pouring over the bread! Also great with dark chocolate pieces added into the pudding!

Recipe by Sue Stoneman

