



INA GARTEN

Leek & Artichoke Bread Pudding

Bread pudding isn't just a dessert, it also makes an amazing savory main dish for your weeknight dinner!



Easy



Over 2 hrs

ingredients

LEEK & ARTICHOKE BREAD PUDDING

- 8 cups Day-Old Bakery White Bread (crusts removed, 1-inch-diced)
- 3 ounces Pancetta (thinly sliced)
- 6 cups Leeks (white & light green parts, 1/2-inch-diced)
- 3 tablespoons Unsalted Butter
- 1/2 cups Dry White Wine
- Kosher Salt & Freshly Ground Black Pepper
- 1 package Frozen Artichoke Hearts (defrosted, 9-ounces)
- 3 tablespoons Fresh Chives (minced)
- 2 teaspoons Fresh Tarragon Leaves (minced)
- 4 extra-large Eggs
- 2 cups Heavy Cream
- 1 cup Chicken Stock
- 1/4 teaspoon Ground Nutmeg
- 2 cups Emmentaler Swiss Cheese (8 ounces)

step-by-step directions

- 1 Preheat the oven to 350°F.
- 2 Place the Bread cubes on a sheet pan and bake for 15 minutes, tossing once, until lightly browned. Place the Pancetta in one layer on another sheet pan and bake in the same oven for 15 to 20 minutes, until lightly browned. Place the Pancetta on a plate lined with paper towels and set aside.
- 3 Meanwhile, soak the Leeks in water until they're clean, and spin them dry in a salad spinner. Heat the Butter in an 11-inch pot over medium heat, add the Leeks, and cook for 10 minutes, stirring occasionally. Add the Wine, 1 teaspoon Salt, and 1 teaspoon Pepper and cook for 5 minutes, until the Wine almost evaporates and the Leeks are tender. Off the heat, mix in the artichokes, toasted Bread cubes, Chives, and Tarragon.
- 4 Whisk the Eggs, Cream, Chicken Stock, Nutmeg, and 1 teaspoon Salt together in a large bowl. Spoon half of the Bread mixture into a 13 x 9 x 2-inch baking dish. Sprinkle with half the Emmentaler and add the remaining Bread mixture. Pour on the Cream mixture, sprinkle with the remaining Emmentaler, and press lightly to help the Bread absorb the liquid. Dice or Crumble the Pancetta, scatter on top, and sprinkle lightly with Pepper. Set aside at room temperature for 30 minutes to allow the Bread to absorb the Cream mixture. Bake for 45 to 50 minutes, until the pudding is puffed and golden. Serve hot.