

# Cherry and Chocolate Bread Pudding

This is a simple but much loved dessert taking inspiration from the humble bread and butter pudding but adding that festive flair using juicy sweet cherries and chocolate.

🕒 Time: 45 mins

👤 Serves 6

## Ingredients

- 50g butter
- 1 chunky fruit loaf, cut into chunks
- 400g fresh Australian cherries, pitted
- 2 cups of milk
- 1 cup of cream
- 3 eggs
- 2 yolks
- 1/2 cup sugar
- 50g chocolate, chopped
- 1/4 cup toasted almonds

## Directions

1. Preheat the oven to 170c.
2. Melt the butter in a large fry pan over a moderate temperature and add in the chunks of bread, coat with the butter and set aside in a bowl.
3. Whisk together the milk, cream, eggs and yolks and the sugar and pour this into the bread chunks.
4. Grease a baking dish or lined cake tin and pour in the egg and bread mix and then scatter over the cherries, chocolate and almonds.
5. Bake for 30 minutes until cooked through. Serve with ice cream or cream.



*Dominique Rizzo*

This recipe was created by **Dominique Rizzo** from Putia Pure Food Kitchen.

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# Get the best from your Australian Cherries

Australian Cherries are available from November to February. Cherries are perfect for a summer picnic, lunchbox treat or festive family feast. They are also a smart summer snacking choice.

## Selecting Tips

Choose cherries with green stems attached. The colour of the cherries will vary according to variety, however they should all appear plump with shiny skin. Avoid cherries that are soft and bruised, or small and hard.

## Storage

Once picked, cherries cease to ripen, so should be consumed within four days of purchase. They last longer with the stem attached. Store cherries, loosely packed, in an airtight container or plastic bag in the fridge. Cherries can also be pitted and frozen, for up to six months.

## Preparation

Rinse cherries immediately before consuming. Fresh cherries can be served intact with stones or once pitted, however, the stones should be removed before use in cooking. To remove the

stones, either use a cherry pitter or a small sharp knife, to cut a slit in one side of the cherry then remove the stone. Most cherries are very juicy, so consider pitting them inside a plastic bag to avoid stains.

## Health Benefits

Fresh cherries are a good source of vitamin C and a useful source of potassium and dietary fibre.

