

CSA PRINCIPALS RETREAT
|
CHEF SEBASTIAN SIMON

DESSERT

Team 4



BROWN BREAD & BAILEY'S PARFAIT WITH CHOCOLATE AND CROISSANT IRISH CREAM BREAD PUDDING

FOR THE BROWN BREAD PARFAIT

Recipe
1

INGREDIENTS

10 egg yolks
220gm Caster sugar
100ml Kahlua
2L Cream
300gm brown Bread
100gm unsalted butter

Method

- Blitz bread in a robot coupe / blender until fine
- In a pan melt butter and add bread and toast until golden .
- Place on tray to cool
- Whisk yolks and sugar until pale. Add baileys cream Whip cream to firm peaks and fold through egg mix.
- Now add the toasted brown bread and mix
- Pour into flat tray and freeze

FOR THE PUDDING

INGREDIENTS

16 croissants
200 gram dark chocolate, coarsely chopped
2 cup milk
4 cup pouring cream
1/2 cup caster sugar
12 teaspoon vanilla extract
8 eggs
2 cup irish cream whisky
160 gram dark chocolate, coarsely chopped
1 tablespoon caster sugar
1 teaspoon icing sugar

Method

- Preheat oven to 170°C
- Cut 15 croissants in half lengthways, sprinkle dark chocolate on cut sides; sandwich together. Arrange croissants in an ovenproof dish.
- Combine milk, cream, caster sugar and vanilla extract in a medium saucepan; bring to the boil. Whisk 8 eggs in a large bowl; gradually whisk in hot milk mixture, then stir in the Irish cream whisky. Pour milk mixture over croissants; top with extra dark chocolate and caster sugar.
- Place dish in a roasting pan; add enough boiling water to come halfway up side of dish. Bake 35 minutes or until just set.
- Remove pudding from water; stand 10 minutes. Serve with parfait

EQUIPMENT NEEDED

For Parfait

- Chopping board to cut bread X2
- Knives All purpose X3
- Pan to brown and toast bread X2
- Bowl Glass large to mix X 2
- Spatula X 2
- Mixer electric for cream X 1
- Tray to store parfait for freezing X 4
- Steel Bowls for prep (eggs) X 3
- Slicer to serve parfait

For Pudding

- Chopping board to halve croissant X 1
- Measuring Jar for liquids X1
- Wooden spoon large for mixing X1
- Saucepan for creme anglaise X1
- Whisk for sugar
- Baking paper X1
- Foil X1
- Trays for baking pudding X 2
- Large trays for Bain marie X2
- Serving spoon
- Shaker for icing sugar