

SAVORY HAM & CHEESE CROISSANT BREAD PUDDING

INGREDIENTS

4 regular or 6 small croissants, day old is best
4 large eggs
1 tablespoon Worcester Sauce
1/4 teaspoon salt
1/2 cup whole milk
1/2 cup cream, or half-and-half
3/4 cup diced ham (1/2-inch dice)
3/4 cup diced cheese of choice (I used cheddar, but gruyere is also excellent; 1/2-inch dice)
1/2 cup graterd cheese of the same type
chopped fresh parsley or scallions, to garnish (optional)

Recipe can be doubled but cut back the eggs to 6 not 8.

DIRECTIONS

Prepare a medium-sized oval, round or square casserole dish, size appropriate for the croissants. Spray the inside of the dish with a baking spray.

To make your custard, crack the eggs into a large mixing bowl and add Worcester Sauce. Use a whisk to beat the eggs for a few minutes, until they're well beaten. Pour in the milk and cream. Whisk the eggs and dairy together, then set aside the custard.

Using a serrated knife, carefully split each croissant in half lengthwise. If you're croissants are extra-large, you can also split them in half vertically so the casserole is easier to serve. Drop one piece of halved croissant at a time into the prepared egg custard, allowing the bread to become well saturated with the mixture.

Layer the croissants into the prepared casserole dish, adding a small handful of the diced ham and cheese with each croissant; in between the halves, too. Continue with these steps until the entire casserole is filled. Pour any remaining custard over the top of the casserole and sprinkle more ham and the grated cheese over the top.

At this point, you can refrigerate the casserole overnight. Cover with foil and chill. If baking right away, press on.

Heat oven to 375F.

Keeping the casserole covered, and bake at 375F for 30-35 minutes, until the custard is completely set. If baking from refrigerator cold, it will take closer to 40 minutes. Remove the foil for the last 6 to 8 minutes, to allow the croissants to become golden brown. Serve immediately, sprinkled with the parsley or scallions.

Great as a brunch dish with a side salad.