

gezellig

HAPPY HOLIDAYS!

From our family to yours, we wish you the very best this holiday season.

A Holiday Recipe from Chef Chris Wylie Bread Pudding

1 sourdough bread (approx 16 ounces), preferably day old	7 large eggs
3 cups (24 ounces) whipping cream	1 cup (about 3 1/2 ounces) dried cranberries, divided
1 cup (8 ounces) milk	3 ounces bourbon (optional)
1/2 cup (about 3 1/2 ounces) granulated sugar	<u>For the sauce</u>
1/2 teaspoon salt	3 ounces white chocolate
2 teaspoons cinnamon	1 can sweetened condensed milk (eagle brand works)
8 ounces white chocolate	1 cup milk

1. Preheat oven to 350°F. Grease a 9- by 13-inch pan. Set to the side.
2. Cut the bread into 1-inch cubes, removing the crust first.
3. In a large saucepan, heat the whipping cream, milk, and sugar over medium heat. Dash in the salt and cinnamon. When hot, take off the heat and add the white chocolate pieces; stir until melted.
4. Lightly beat the eggs in a large bowl. Slowly pour the hot cream mixture into the eggs in a steady stream, whipping the eggs as you pour. Add bourbon if you like, or Baileys..or whatever you like.
5. Pouring through a strainer, add the mixture to the bowl with the bread pieces. Add 3/4 cup of the cranberries. Mix until combined. Now, transfer to the greased pan.
6. Using a spatula press down the bread so everything is absolutely saturated.
7. Bake for 40 to 50 minutes, or until set and golden on top. You don't want brown, just lightly golden.
8. While it bakes, prepare the sauce. Place the unopened can of condensed milk in a pot deep enough to cover it with water by several inches. Bring to a boil, reduce to a simmer and let it go for 2.5-3 hours. Remove from heat and let it cool. you can replace the hot water with cold if you want to help move the cooling process along.
9. Heat up the cup of milk to a simmer and stir in the white chocolate. Add the cooled condensed milk (at this point you've made dulce de leche, and it will look like caramel but taste way better) and stir it all together. you can pour this all directly over the bread pudding or save it to pour over individual servings prior to plating, your call.

enjoy!



Give the gift of gezellig!

Our gift cards are ideal for gifts for family, co-workers & friends and corporate giving. They can be redeemed at gezellig, as well as at our sister restaurants, Play food & wine and Beckta dining & wine.

To get yours today, stop by gezellig any time, or purchase online at

HOLIDAY EVENTS

Book your Holiday Party Now!

Our second level mezzanine is perfect for your company's holiday party.

Contact our Events Manager, Jodi at jodi@gezelligdining.ca to inquire about your holiday party today!

HOLIDAY HOURS

December 24, 25 & 26: Closed

New Year's Eve: 5:30pm - 2018

New Year's Day: Closed

For more information or to make reservations please contact us at 613.680.9086 or visit us online at www.gezelligdining.ca

