



## **WHITE-CHOCOLATE CHALLAH PUDDING**

### **FIGS RESTAURANT**

14 large egg yolks  
4 whole eggs  
4 tsp. Vanilla  
6 cups heavy cream  
2 cups milk  
1 cup sugar  
20 oz.. White chocolate, about 4 cups chopped  
8 cups of challah cubes crust removed. Bowl

I have doubled the recipe, the original recipe calls for an 8" x 8" pan to serve 6 maybe 1-1/2 recipes would be enough for a 9 x 12 You be the judge.

I always pick so I need to start out with more!!!!

Place the egg yolks, eggs, and vanilla in a bowl and mix to combine. Set aside  
Place the cream, milk, and sugar in a saucepan over medium-high heat and cook until scalded, or when bubbles begin to form around the edges and it has not quite come to a boil. Add the white chocolate and mix until fully melted. Gradually add the egg mixture in a slow steady stream, whisking all the while.

**I MADE SOME CHANGES TO THE DIRECTIONS HERE**

Add the mixture to the challah cubes. You can either pour the mixture over the cubes in the pan you want to bake it in or refrigerate the mixture in the bowl. I do this in advance, so I have no mess. This can be done the day before you want to bake it.

When ready to bake place in baking dish, make sure the cream mixture covers the bread. Cover with Aluminum foil and place in a large pan filled halfway with very hot water. Bake until firm, when touched in the middle, the custard does not show up on your finger, about 1 hour and 15 minutes. Make sure you have enough water in pan throughout the baking time. Serve warm with fresh berries or caramel sauce.