

Savory Bread Pudding Rolls

This savory version of bread pudding will make a unique and delicious side addition to your holiday spread!

Ingredients

1 long French Baguette cut into $\frac{3}{4}$ to 1-inch squares (about 8 cups)
4 large Eggs
1 cup Whole Milk
1 $\frac{1}{2}$ cups Heavy Whipping Cream
1 teaspoon Salt + additional
1 teaspoon freshly ground Black Pepper
 $\frac{3}{4}$ teaspoon freshly grated Nutmeg
2 large White Onions, halved and thinly sliced
6 large Garlic cloves, finely minced
1 tablespoon Extra Virgin Olive Oil
2 tablespoons Unsalted Butter + additional for greasing
2 cups grated Smoked Gruyere Cheese
2 tablespoons finely chopped Flat Leaf Parsley

Special Equipment: 12-cup Muffin Pan

Preparation

Preheat oven to 350 degrees with rack in the center. Spread bread cubes on a large baking pan and bake until well toasted but not browned, about 15 minutes. Set aside to cool.

While bread is toasting, heat oil and 2 tablespoons butter in a large skillet on medium-high heat. Add onions and a pinch of salt and sauté until very soft and caramelized, lowering heat to medium about half way through cooking or sooner if they start to brown too quickly, about 20-25 minutes. Add garlic and sauté 2-3 minutes longer. Set aside to cool.

While onions are caramelizing, whisk eggs, milk, heavy whipping cream, salt, black pepper, and nutmeg in a large bowl. Add cooled bread cubes to the mixture to soak for 30 minutes.

Add onion mixture, cheese and parsley to the soaked bread mixture and stir. Grease a 12-cup muffin pan and spoon mixture into muffin cups with bread cubes sticking up. Do not overfill with liquid. Bake until set and firm, about 20 minutes, then set oven to broil for 2-3 minutes longer until tops are golden. Remove and cool for 10 minutes.

Serves 12