

Wild Mushroom Savory Bread Pudding



Adapted & Modified from Tante Marie's Cooking School, Fine Cooking, 12/98. Jodi L.



Total Time: 1 hour 10 minutes

Prep time: 25

Cook time: 45 minutes

Serves: 4-6

Ingredients

3 Tbsp + 2 Tsp. **Marino Organic Extra Virgin Olive Oil**

2 cups finely chopped onions
1 ½ lbs. mushrooms, sliced
(Chanterelle, Crimini, Shitake, etc.)

Casina Rossa Truffle & Salt

½ cup Madiera wine
1 ½ cups beef stock (natural, with low sodium)
1 cup heavy cream
2 eggs/ 2 egg yolks
9 oz. Italian bread, i.e. Pugliese, cut into ¾ inch cubes

Piran Sea Salt

Directions

Heat 1 tbsp extra virgin olive oil in large skillet over medium heat. Add onions, season with a pinch of **piran sea salt salt** and cook until soft, 5-7 minutes (stir often). Remove onions and set aside. In same pan heat another tbsp extra virgin olive oil and add half mushrooms, and another sprinkling of salt. Cook over medium heat until mushrooms are browned and softened, and liquid has evaporated.

Set aside and repeat with another tbsp of extra virgin olive oil and remaining mushrooms.

When the second batch of mushrooms are cooked, return the first batch of mushrooms and onions to the pan. Add the Madeira. Cook, stirring frequently, over medium high heat, until liquid evaporates and the mixture is a rich brown, about 5 minutes. Remove the pan from the heat and set aside to cool.

Heat oven to 350°F. Brush the remaining 2 tbsp extra virgin olive oil all over the inside of a 9×13 in baking dish.

In a large bowl, whisk together stock, cream, eggs, egg yolks, and a generous pinch of Truffle & Salt. Add the bread and the mushroom mixture and toss. Let sit for 15 min, stirring occasionally, to saturate bread.

Transfer to dish, evenly, and bake until lightly browned, and set, about 40-45 minutes.

Buon Appetito!