



Savory Bread Pudding With Leeks and Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

1 sourdough boule or other bread loaf, optimally stale
~1 pound portobella mushrooms, chopped
~1 pound crimini or assorted mushrooms (as desired), chopped
4-6 leeks, chopped
5-6 cloves garlic, finely chopped
3 cups cream
8 eggs
~1 cup parmesan cheese, grated
~1 cup gruyere (or swiss) cheese, grated
4 TB butter
thyme
parsely
salt and pepper

Instructions

Grease your pan, or pans, with butter and cut the bread into cubes and bits around ~1 inch, but a little smaller works fine. Put the bread in the buttered pans.

Cook leeks on medium heat in 2 T. melted butter until they begin to soften. Add garlic and cook for 1-2 minutes. Add mushrooms, more butter salt and pepper and cook until the the mushrooms have softened and everything looks delicious. Put the mixture over the cubed bread in your pan(s).

Mix together eggs, cream, herbs and 2/3 of the cheese. Pour over the leeks, bread, etc. and let sit for 30 minutes after covering. In the meantime you can preheat your oven to 375 degrees Fahrenheit.

Discard covering and sprinkle remaining cheese over the puddings. Place in oven and cook for 40 minutes, or until the cheese begins to brown on top. Enjoy.

This recipe was inspired by a lunch I had from a food cart in Portland long ago...