



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

SAVOURY CAMEBERT AND CARAMELISED ONION BREAD AND BUTTER PUDDING

DESCRIPTION

This dish is a great way to elevate humble ingredients and make good use of leftovers – stale bread works wonders and you can use any cheese you like. Feel free to throw in any leftover roasted carrots, parsnips or meat if you wish. It's a fine accompaniment to a roast dinner – or a comforting dish on its own.

Serves 4

INGREDIENTS

1 Loaf Of Bread – stale is fine, sliced
100g Trewithen Dairy Salted Butter, Softened - plus extra for greasing
2 Garlic Cloves, Grated
Small Bunch Of Parsley, Roughly Chopped
1 Camembert – or any mix of cheeses that need using up
200ml Trewithen Dairy Whole Milk
2 Eggs
50g Trewithen Dairy Cornish Clotted Cream
1 Tsp Mustard
Salt
Pepper

Caramelised onions

50g Trewithen Dairy Salted Butter
Glug Of Olive Oil
3 Red Onions, Thinly Sliced
2 Tbsp Red Wine Vinegar

METHOD

1. Heat the butter and olive oil over a medium heat, add the onions and coat them in the buttery oil. Cook for at least 20 minutes, prodding from time to time, until they are all caramelised. Add the red wine vinegar and cook for a couple more minutes until sticky. Season well and set aside.
2. Stir the grated garlic into the softened butter, parsley and pepper until thoroughly combined.
3. Spread the garlic butter over the bread on both sides. Slice the bread into triangles, don't worry about removing the crusts as you might a sweet bread and butter pudding.
4. Slice the Camembert into thick, oozy slices, if using. Otherwise, grate your cheese.
5. Grease a baking dish and arrange a layer of bread in the bottom. Spoon over a layer of caramelised onions and cheese. Repeat with bread, onions and cheese until it's all used up.
6. Whisk the milk, eggs, clotted cream and mustard, before seasoning with salt and pepper. Pour over the bread it's all soaked up.
7. If you have the time, allow to stand for a little while so the bread soaks up the mixture.
8. Preheat oven to 180c. Bake for 25 minutes until bubbling and golden on top.