



Croque monsieur bread pudding

20'
Hands on

120''
Hands off

45'
Cook Time

6-8
Portion(s)

1
Difficulty



Ingredients

- 2 tablespoon(s) olive oil, + extra to grease the pan
- 1 onion
- 1 clove(s) of garlic
- 200 g bacon, whole piece
- 10 eggs, medium
- 350 g heavy cream 35%
- 2 tablespoon(s) mustard, Dijon
- salt
- pepper
- 2 tablespoon(s) thyme
- 400 g bread
- 150 g gruyere cheese, grated
- 20 g parmesan cheese, grated

Διατροφικός πίνακας

Nutrition information per portion

539 Calories (kcal)	37.0 Total Fat (g)	19.0 Saturated Fat (g)	26.0 Total Carbs (g)
27%	53%	95%	10%
4.1 Sugars (g)	25.0 Protein (g)	2.1 Fibre (g)	2.1 Sodium (g)
5%	50%	8%	35%

Method

- Grease a 25x35 cm baking dish and set aside until needed.
- Heat the olive oil in a [frying pan](#) over medium heat.
- Finely chop the onion, the garlic, sauté them for 2 minutes until slightly tender, and transfer them to a large [bowl](#).
- Cut the bacon into 1 cm cubes and sauté them for 4-5 minutes until golden.
- Remove the frying pan from the heat and transfer the bacon to the bowl with the onion and the garlic.
- Crack the eggs into a bowl and whisk them.
- Add the heavy cream, mustard, salt, pepper, thyme, and set the mixture aside until needed.
- Cut the bread into 2 cm cubes.
- Spread the bread into the baking dish and sprinkle with the gruyere cheese and the bacon mixture.
- Pour the egg mixture into the baking dish, making sure that the whole bread is covered. If some of the pieces are on the surface, dip them in with your hands.
- Refrigerate the baking dish for 2 hours.
- Preheat the oven to 160°C (320° F) set to fan.
- Remove the baking dish from the refrigerator, sprinkle with the parmesan and bake in the oven for 20 minutes.
- Increase the oven's temperature to 180°C (350° F) set to fan and bake for another 15-20 minutes until the bread pudding is golden.
- Remove the baking dish from the oven and set it on a rack for 15 minutes to slightly cool.
- Cut the bread pudding into pieces and serve.