



CABERNET-SOAKED  
CRANBERRY & WALNUT  
SAVORY BREAD PUDDING

*Trefethen*

# CABERNET-SOAKED CRANBERRY & WALNUT SAVORY BREAD PUDDING



## INGREDIENTS

1 cup dried cranberries  
1 cup Trefethen Cabernet Sauvignon  
½ Tbsp organic butter  
½ Tbsp Trefethen extra virgin olive oil  
2 large organic carrots, peeled & medium diced  
1 large organic leek, top removed & white medium-diced  
2 whole organic eggs  
4 organic egg yolks  
2 cups organic heavy cream  
2 cups organic whole milk  
½ lb smoked bacon, roasted & roughly chopped  
1 cup organic walnuts, toasted & roughly chopped  
1 large loaf brioche bread, diced large & dried at room temp overnight  
¼ cup organic parsley, roughly chopped salt and pepper

## TREFETHEN WINE PAIRING

***Cabernet Sauvignon:** Ripe, focused flavors of cherry, boysenberry, and blackcurrant are complemented by soft notes of cedar, bay leaf, and a savory earthiness.*

## PROCEDURE

1. Preheat oven to 375F.
2. Place cranberries and Trefethen Cabernet Sauvignon into a small saucepot. Place on stove over low heat and bloom cranberries until all the wine is gone. Set aside.
3. Place a medium sauté pan on the stove over medium heat. Add oil and butter. Once butter has melted add leeks, cooking until translucent. Add carrots, season with salt and pepper and cook until tender, about 5 minutes. Set aside.
4. Place the eggs, yolks, cream, and milk into a blender. Season with salt and pepper and blend on medium until well mixed. This can also be done in a large mixing bowl with a whisk.
5. In a very large mixing bowl, add the brioche, bacon, walnuts, leeks, and carrots. Season with salt and pepper. Add your egg mixture and gently combine using a rubber spatula. Finally, add your soaked cranberries and chopped parsley, continuing to mix gently until all ingredients are well incorporated. Allow mixture to sit for 10 minutes for bread to absorb liquid.
6. Using pan spray or butter, grease a large casserole baking dish. Place bread pudding and any liquid into your baking dish, making sure to spread the mixture into the corners.
7. Place dish in middle of the oven and bake for 15 minutes; rotate and then bake for 15 minutes more. The custard will set up when fully cooked, and the top should be medium golden brown. Remove from oven and let rest 8-10 minutes.
8. Scoop generous portions onto your favorite holiday brunch plates and enjoy!