

Vanilla bread pudding soufflé with grilled cinnamon apple rings

80–90 Min

Ingredients 4 Portions

= Kotányi Produkte

For the semmel mix

2 pcs.	Semmel buns, left to dry out for a day
2	Eggs
125 ml	Milk
1 tbsp.	White sugar
1 tbsp.	Butter
1 tbsp.	Pistachios, chopped
1 pinch	Lemon Peel, Chopped
1 tbsp.	Bourbon Vanilla Sugar

For the grilled apple rings

2 pcs.	Apples
	Sugar
1 pcs.	Bourbon Vanilla Pods, Whole
1 tsp.	Cinnamon, Ground

Preparation

1. Using your hands, tear the semmel bun into small pieces.
2. Separate the eggs. Mix the vanilla pulp, vanilla sugar, pistachios, lemon zest and egg yolk into the milk. Pour the mixture over the bread, mix in and leave to soak in.
3. Remove the core from the apples and cut the apples into 15-mm slices. Brush these with butter, sprinkle some sugar and cinnamon over them, and grill them on both sides over direct heat at 200 °C (392 °F) for 10 minutes.
4. Beat the egg white and white sugar into peaks and fold this in to the bread mixture.
5. Grease small ovenproof dishes (soufflé dishes) with butter. Then fill the dishes with the bread mixture up to 2/3 (the mix will rise as it bakes).
6. Place them on a baking sheet and grill them over indirect heat at 200 °C (392 °F) for 25 minutes.

HINT: The semmel buns can easily be replaced with brioche, sandwich buns or hefezopf sweet buns.