

Stale bread and bruised lemon butter pudding

Serves 4-6

9 x stale bread slices (or croissant, brioche)	50g Mascarpone cheese
60g butter	250ml milk
Zest of 1½ lemons	½ tbsp Fairtrade vanilla pods
60g currants	3 free-range eggs
75ml double cream	60g Fairtrade demerara sugar

Preheat the oven to 180°C, fan 160°C, gas 4.

Lightly butter a medium baking dish with 10g of the butter. Spread the remaining butter over one side of the bread slices. Cut each slice into quarters.

Arrange half the bread quarters, buttered sides up, over the base of the buttered dish and scatter with half the currants. Repeat to use up all the buttered bread and currants.

Mix the milk, cream and mascarpone in a bowl until well combined, then add the vanilla and lemon zest. Meanwhile, whisk the eggs with 50g sugar. Slowly pour the milk mixture into the eggs, whisking constantly.

Slowly pour the mixture over the bread pudding, being careful to soak all the bread, and scatter the surface with the remaining sugar.

Bake for 35-40 minutes in the centre of the oven, until golden brown.

Let the pudding rest for 5-10 minutes, and serve warm with clotted cream or ice cream.