

The **Desmond**

Albany, New York

Desmond Bread Pudding

Makes 12 servings

2 quarts heavy cream
20 large eggs
4 cups granulated sugar
2 Tbsp vanilla
24 hot dog rolls

Preheat oven to 325 degrees. Cut the rolls into cubes and place in a large baking dish. In a separate bowl mix together the cream, eggs, sugar and vanilla. Pour mixture over the cubes. Cover lightly with foil and bake for 1 1/2 hours. The pudding will rise during baking, so leave room above the pan in the oven. Allow to rest 20 minutes before serving. Serve warm with custard sauce.

English Custard

Makes 1 quart

3 cups heavy cream
3 large eggs
2 egg yolks
1/2 cup granulated sugar
1 Tbsp vanilla

Put heavy cream and 1/4 cup sugar in a double boiler over medium heat. In another bowl combine eggs, egg yolks, vanilla and 1/4 cup sugar. Once the cream mixture is hot (not boiling) pour half of it in the egg mixture and whisk to temper. Pour the mixture back in the double boiler, and whisk constantly until it thickens enough to coat the back of a spoon. Remove from heat and cool.

A guest favorite since 1974!