

## Warm White Chocolate Bread Pudding

- 1 loaf of your favorite soft Baguette
- 1 cup of sugar
- 1 cup Verona White Chocolate (any white chocolate will do)
- 3 cups whole milk
- 5 eggs

Cut bread into 1.5" cubes. Toast lightly. Mix all ingredients in large bowl. Mix lightly as not to break up all the bread. Transfer from bowl to buttered 2-inch baking dish. Bake at 350 degrees until golden brown (about 30 minutes). Top with Bourbon Cream Anglaise and Homemade ice cream.

### Bourbon Cream Anglaise

- 2 cups cream
- ½ cup sugar
- 2 egg yolks
- 4 ounces Jim Beam
- ½ fresh vanilla bean (seeded)

Cream sugar and eggs together. Temper cream into eggs and cook over double boiler until the mixture coats the back of the spoon.

### Homemade Ice Cream

- 8 egg yolks
- 1.5 cups of sugar
- 1 quart cream
- 1 fresh vanilla bean, seeded
- 1 quart half and half

In a large bowl, cream together egg yolks and sugar. Bring cream and vanilla bean to a boil. Temper cream in slowly with vanilla bean into egg yolk and sugar mixture. Cook for 10 more minutes over a double boiler, stirring constantly. Add cold half and half. Put into ice cream maker. Makes about a gallon of ice cream.



From the kitchen of **Adam Kirby**  
Chef / Co-owner Bistro 217

### About the Restaurant:

Located in the heart of Pawleys Island, SC and close to Myrtle Beach, **Bistro 217** offers an array of fine dining choices of seafood, steaks, and pasta. Top your evening and meal off with an assortment of specialty desserts.