

# Blueberry Brioche Pudding



**Serves 4**

**Prep 25 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

1 brioche loaf, pre-sliced (about 200g), crusts removed  
30g butter, softened  
150g fresh blueberries  
170ml double cream  
200ml milk  
3 medium free-range eggs  
25g caster sugar  
finely grated zest lemon + 1 tbsp juice  
icing sugar for dusting

1. Heat the oven to 190C/170C Fan/Gas 5. Butter the brioche slices and cut them in half diagonally, or if the slices are large, quarter them diagonally.
2. Lay half the brioche slices, butter side up, over the base of a 1.5 litre x 6 cm deep ovenproof dish. Sprinkle over half the blueberries, then cover with the rest of the triangles, butter side up, overlapping if necessary. Scatter over the rest of the blueberries.
3. Whisk the milk, cream eggs, sugar, lemon zest and juice together in a bowl, Pour over the top of the brioche and leave to soak for 5 minutes, pushing the top layer down into the liquid now and then so it soaks up the eggy mixture.
4. Put the dish into a deep roasting tin and pour just-boiled water into the tin to come halfway up the sides of the dish. It maybe safer to place the dish in the oven and taking the kettle to the dish. Bake for 30 minutes until puffed and golden. Remove from the oven and out of the tin. Rest for 2 minutes, then serve warm, dusted with icing sugar.