



Maple Leather Company & GreatBags® presents...

Selections from our "Mucho Easy" Recipe Collection

Oaxacan Chocolate Bread Pudding

Ingredients:

1/2 cup raisins
1/3 cup mezcal (or substitute your favorite spirits)
3 1/2 cups of bread cut into 1/2 inch cubes
1 pound Mexican Chocolate, broken into pieces
1/2 cup strong coffee
1/4 teaspoon sea salt
3 large eggs
1 cup Mexican "crema" or crème "fraise"
1/2 cup sour cream
1/4 cup granulated sugar

If we aren't thinking about bags we are probably thinking about food, and our January trip to Oaxaca was no exception. Our teacher Susana Trilling at the Seasons of my Heart Cooking School taught us lots of new tricks of Mexican cuisine.

Our daughter Becca prepared this dessert during the class in Mexico. It takes a little longer than the hot chocolate to prepare, but oh so worth it!

For la salsa de tuna:

1 3/4 cup red tuna puree (other fruit such as mango, raspberry or strawberry can be substituted) 8 ounces tangerine juice 2 tablespoon sugar 1-2 tablespoon Cointreau

For the topping and assembly:
1 cup whipping cream or crème fraîche
1/2 teaspoon Mexican vanilla
1-2 ounces bar of Mexican chocolate

METHOD For the bread pudding:

Preheat the oven to 350°F. Put the raisins and mezcal in a small saucepan and simmer until the raisins inflate.

Spread the bread cubes on a baking sheet and bake them in the oven until lightly toasted, 10 to 15 minutes. Set aside.

Put the chocolate, coffee and salt in a double boiler over medium heat. Reduce the heat to simmer and continue to cook until the chocolate is melted. Whisk until smooth. Allow to cool.

Put the eggs, cream, sour cream, sugar, vanilla and cinnamon in a medium size bowl and stir with a whisk until blended. Stirring the egg mixture continuously, pour in the melted chocolate and continue stirring until thoroughly blended.

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Add the raisins, mezcal and toasted bread cubes to the bowl and stir well. Set aside at room temperature until the bread completely soaks up the mixture, about 2 hours. (This can be made a day ahead)

Preheat the oven to 350°F. Bring a kettle of water to a boil.

Divide the pudding mixture into the 12 buttered ramekins or timbale molds (leave the top 2 cm free). Put them in a baking pan large enough to hold them all without touching. Slide out the oven shelf, put the pan on the shelf, pour in the boiling water to come halfway up the sides of the ramekins. Bake until the puddings are fully set but still moist, about 50 - 60 minutes. Place the ramekins on a cool rack.

After 15 minutes, remove the budin from the containers.

For the Salsa de Tuna:

In a sauce pan, over medium heat, reduce the tangerine juice and sugar until liquid. Set aside to cool. When cool add the puree and the Cointreau.

For the topping and assembly:

Whip the cream and vanilla.

Spoon the salsa de tuna on a plate, place the budin in the middle of the salsa and add the whipping cream on top. Dust with finely grated Mexican chocolate. Garnish the plate with flowers. Serve immediately.

NOTE: The salsa de tuna will last two days in the refrigerator, longer if frozen.

Enjoy with friends!!
Lisa and Seymour



For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes