

ANNO 1918



WILD AFRICA

CREAM

BREAD & BUTTER PUDDING

INGREDIENTS

- 100g lightly salted butter
- 6 slices thick-cut crusty white bread 80g sultanas
- 3 large eggs
- 250 ml whole milk
- 150 ml double cream
- 150 ml Wild Africa Cream
- 25g golden caster sugar
- 25g brown sugar

METHOD

Preheat the oven to 180°C. Lightly grease a 2ltr dish. Butter the bread and cut each slice into four triangles. Arrange in the dish so they overlap and then sprinkle the sultanas on top. Lightly beat the eggs with the milk, cream, Wild Africa Cream and caster sugar and then pour the mix over the bread. Finally, sprinkle with brown sugar and bake for 30 minutes until golden and set. Serve with a generous dollop of cream or custard.



ELEGANCE *UNTAMED*

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#NO 
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