

Savory Mushroom Bread Pudding



serves 6-8

3 T. olive oil
1 ½ lbs. mixed (or button) mushrooms, stemmed and sliced ¼ in. thick
1 T. garlic, minced
1 c. leeks (about 1 medium, white part only), cleaned and chopped fine
3 T. fresh or 1 t. dried sage, chopped
2 T. fresh or 1 t. dried thyme, chopped
3 oz. prosciutto, sliced thin and cut into ½ x ½ inch pieces

5 large eggs
½ c. whipping cream
3 c. whole milk
½ c. Parmesan cheese, grated
¼ t. ground nutmeg
½ t. salt, or to taste
½ t. black pepper, or to taste
6 c. 1 inch cubes of day-old French bread

Pre-heat oven 375°. Lightly butter or spray a 10 x 13 baking dish. Heat oil in a large sauté pan over medium-high heat and add garlic and leeks. Sauté 1 minute, add mushrooms and cook, stirring 2-3 times until browned and soft (8-10 minutes). Remove from heat and add sage, thyme and prosciutto. Season with salt and pepper and mix together well. Let cool slightly.

In the meantime, combine eggs, cream, milk, ¼ c. of the cheese, nutmeg, salt and pepper in a large bowl and mix together. Add bread cubes and let stand 15-30 minutes stirring once. Stir in mushroom mixture and pour into the prepared baking dish. Sprinkle the top with remaining cheese. Bake about 50-60 minutes until lightly browned and set in the center. Serve warm with chicken, turkey or roast beef and of course, Pinot Noir!