

Fig Bread Pudding with Rum Sauce

WITH SOLA STELLA EXTRA VIRGIN
OLIVE OIL + FIG BALSAMIC VINEGAR



Ingredients

For the Fig Bread Pudding:

- 6 cups stale bread, cut into 1-inch cubes
- 4 large eggs
- 1 1/2 cups whole milk
- 1/2 cup granulated sugar
- 1/4 cup Sola Stella EVOO
- 2 tablespoons Fig Balsamic Vinegar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup dried figs, chopped
- 1/4 cup sliced almonds (optional)

For the Rum Sauce:

- 1/2 cup unsalted butter
- 1/2 cup brown sugar
- 1/4 cup dark rum
- 1/2 cup heavy cream
- Pinch of salt



Notes

Directions

1. Preheat your oven to 350°F. Grease a baking dish with a little olive oil.
2. Place the cubed bread in the greased baking dish, evenly distributed.
3. In a bowl, whisk the eggs, milk, granulated sugar, olive oil, balsamic vinegar, vanilla extract, ground cinnamon, & salt until well combined.
4. Pour the custard mixture evenly over the bread cubes. Gently press down on the bread to ensure it absorbs the custard.
5. Sprinkle the chopped dried figs over the bread mixture, distributing evenly.
6. If you're using sliced almonds, sprinkle them over the top now.
7. Place the baking dish in the preheated oven and bake for about 45-50 minutes, or until the top is golden brown and the custard is set.
8. In a small saucepan over medium heat, melt butter. Add brown sugar to the melted butter and stir until dissolved. Pour in the rum and let it simmer for a couple of minutes. Add the heavy cream and a pinch of salt, stirring until the sauce thickens slightly.
9. Remove the bread pudding from the oven. Serve warm, drizzling the decadent spiced rum sauce over individual portions just before serving.