

Cooking School

with the London Chef

Chocolate Croissant Bread & Butter Pudding with Crème Anglaise & Drunken Strawberry Sauce

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly from any videos that we have in our Library.

Bread & Butter Pudding

6-8 croissants, can be a bit stale
Whipping cream (you will want to have a 1L container for the class)
4 eggs (you will have to have a dozen eggs for the class)
1 cup chocolate chips or chunks
White sugar
Butter
Salt

Crème Anglaise

White sugar
Vanilla pod or extract
6 eggs (you will have to have a dozen eggs for the class)
Milk

Strawberry Sauce

A few cups frozen strawberries
Corn starch
Triple sec or orange liqueur, optional

Cooking Equipment

Frying pan that can go in the oven (most can)
Mixing bowl
Whisk
Small pot x 2
Knife
Cutting board
Wooden spoon

**Vegetarian*