



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Persimmon Bread Pudding

Recipe adapted from Ben Ford

Makes 6 servings

10 to 12 slices day-old bread, crusts removed, each slice about 1 inch thick
2 to 3 ripe Fuyu persimmons
4 cups whole milk
3 large eggs, lightly beaten
1 teaspoon pure vanilla extract
½ teaspoon freshly grated nutmeg
½ teaspoon ground cloves
1½ cups sugar
½ teaspoon salt
2 tablespoons unsalted butter, at room temperature
Vanilla ice cream or whipped cream, for serving

1. Preheat the oven to 350°. Arrange the bread slices in a single layer on a sheet pan and toast in the oven for 3 to 5 minutes. Let cool. Lightly butter an 8-inch square baking dish.
2. If the Fuyu persimmons are underripe and more firm, remove the skin with a vegetable peeler and cut into quarters. In a small pot, add the persimmons and enough water to cover, then cook until soft, about 5 minutes. Drain the persimmons and puree in a blender or food processor until smooth. If the persimmons are very ripe and soft, cut them in half, scoop out the insides and puree until smooth.
3. In a large bowl, whisk together the milk, eggs, vanilla, nutmeg, cloves, ¾ cup sugar and the salt. Stir in the persimmon puree.
4. Add the bread to the wet mixture and gently toss until each slice is thoroughly softened but not soggy. Transfer the soaked slices to another bowl. In the prepared pan, arrange a layer of soaked bread and pour one-third of the egg mixture over the top. Repeat to add two more layers, pushing down the bread as you go.
5. Place the butter and the remaining ¾ cup of sugar in a large bowl. Using your fingers or a wooden spoon, crumble them together and sprinkle evenly over the top of the pudding.
6. Bake the pudding until a toothpick inserted into the center comes out clean, about 45 to 60 minutes. Transfer to a wire rack and let cool until just warm. To serve, scoop the bread pudding into bowls and top with ice cream or whipped cream.