

Coconut Bread & Butter Pudding.

1 sliced Brioche loaf
2 oz softened butter
2 tbsp **Ginger** marmalade
1 Can **Coconut Milk**
3 Eggs
3 oz sugar
Grated Zest of a **Lime**
1 tbsp Demerara Sugar
Handful of **Sultanas**



1. Generously butter the slices of brioche, then spread with the marmalade to make sandwiches. Butter the top of the sandwiches. Cut sandwiches into little triangles.
2. Arrange sandwiches in a well buttered in a baking dish.
3. Whisk Coconut milk, eggs and sugar together and pour over sandwiches.
4. Scatter the surface with sultanas, lime zest and demerara sugar.
5. Cook in a pre-heated oven 180 C for 35 - 40 mins until, puffy, golden and crunchy. Serve while still warm with cream.