

The editors of *Louisiana Cookin'* have teamed up with the Louisiana Seafood Promotion and Marketing Board, the Louisiana Department of Agriculture and Forestry, and the Louisiana Crawfish and Dairy Boards to bring a three-course Louisiana menu to your inbox every week.

LouisianaMenu

featuring recipes by chef

► *Brian Landry*

of Galatoire's Restaurant

- Crawfish Maison
- Trout Pecan
- Galatoire's Bread Pudding with Banana Sauce



Galatoire's Bread Pudding with Banana Sauce

Courtesy of Chef Brian Landry, Galatoire's Restaurant New Orleans and Galatoire's Bistro Baton Rouge

A NOTE FROM BRIAN: *Day-old bread works best with this recipe, so you if you have a loaf of French bread that's a little past its prime, one of the best ways to utilize it is with this recipe.*

MAKES 12 SERVINGS

- 11 eggs
- 1 1/3 cups sugar
- 1 quart whole milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 24 inch slices of French bread (baguettes)
- 1 pound salted butter
- 1 pound light brown sugar
- 4 bananas
- 1/2 cup Praline Liqueur

Preheat the oven to 350°F. In a large mixing bowl, combine eggs, sugar, milk, vanilla, and cinnamon and whisk until well blended.

In a non-stick oversized muffin pan (for 12) place two slices of the bread into each muffin cup. Pour the egg and milk mixture into each muffin hole. Allow the bread to absorb the mixture and repeat the process until the bread is saturated and the muffin cup is full (it may take 3 or 4 fillings to totally saturate the bread and fill the hole).

Bake the pudding mixture for 35 minutes or until the pudding has turned golden and set in the pan.

While the pudding is in the oven, melt the butter in a 2-qt saucepot over medium heat. Add the light brown sugar and whisk over the heat until smooth. Slice the bananas, stir them into the sauce and add the Praline liqueur. Keep the sauce warm.

When the pudding is baked, remove from the oven and allow it to sit for fifteen minutes to cool. Invert the muffin pan to remove the puddings. Place each on the center of a plate and ladle the sauce onto the pudding. Serve immediately. **LM**

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