

## Panettone Pudding with Grilled Peaches

### *Ingredients*

900g panettone bread, cut into 3cm cubes  
8 large eggs  
1 1/2 cups whipping cream  
2 1/2 cups whole milk  
1 1/4 cups sugar  
1 tsp vanilla extract  
Pinch of salt  
4 ripe peaches  
80 ml sweet dessert wine or muscat



### *Directions*

Step 1 – To make the bread pudding, lightly grease a 23 x 33cm baking dish with butter. Add panettone cubes in an even layer in the prepared dish.

Step 2 – In a separate bowl, whisk together eggs, cream, milk, sugar, vanilla, and salt until well combined. Pour the custard over the bread cubes evenly, pressing the cubes down to ensure they are submerged in the liquid.

Step 3 – Cover and refrigerate for at least 1 hour.

Step 4 – Preheat the BBQ grill to high. Cut the peaches in half and remove the stones. Grill the peaches cut side down until they start to colour, then flip and cook for another minute.

Step 5 – Lower the heat on the BBQ to approx. 180°C. Transfer the peach halves to a baking dish that will snugly fit them side by side. Combine the dessert wine or muscat with a few tablespoons of water and pour over the peaches.

Step 6 – Add a convection tray and trivet to the BBQ and then bake the peaches for about 10 minutes, or until they are just cooked all the way through and the skin is pulling away from the flesh. Remove from the BBQ and cool for a few minutes, before removing and discarding the skin. Place the peaches back into the baking dish with the syrup and set aside.

Step 7 – Remove the cover from the panettone pudding and place the baking dish on the trivet and convection tray and bake, 180°C for around 45 minutes or until set in the centre, puffed and golden

Step 8 – Serve the pudding with the grilled peaches, syrup and either ice cream, cream or custard.

