



## COMMANDER'S PALACE BREAD PUDDING SOUFFLÉ

Bread Pudding has been elevated to new heights by Commander's Bread Pudding Soufflé. Don't let the word *soufflé* deter you. This special dessert is a culinary sleight of hand created by combining prepared bread pudding with meringue, then baking it. Since the meringue provides the light, fluffy texture, there is no puff of air to fall. The bread pudding is baked in an 8-inch square pan. The meringue is made and incorporated into the baked bread pudding. The bread pudding-meringue mixture is then divided equally into six ramekins for the next step of baking and serving.

### YIELD: 6 SERVINGS

#### BREAD PUDDING

3/4 cup granulated sugar  
1 teaspoon ground cinnamon  
pinch nutmeg  
3 large eggs  
1/3 cup raisins (optional)

1 cup heavy whipping cream  
1 teaspoon vanilla extract  
5 cups French bread cut in 1-inch cubes  
butter to grease baking pan or ramekin cups

#### MERINGUE

9 large egg whites, room temperature  
3/4 cups granulated sugar  
1/4 teaspoon cream of tartar

#### WHISKEY SAUCE

1 cup heavy whipping cream  
1/2 tablespoon cornstarch  
1 tablespoon water, room temperature  
3 tablespoons granulated sugar  
1/4 cup bourbon (2 ounces)

Preheat the oven to 350°F.

Grease an 8-inch square baking pan. In a large bowl, combine and mix the sugar, cinnamon, and nutmeg. Whisk in the eggs until smooth, then whisk in the heavy whipping cream, and the vanilla extract. Add the bread cubes, tossing to coat evenly, then let stand about 10 minutes to allow the bread to soak up the custard.

Place the raisins in a greased pan and top with the egg mixture. Bake 25 to 30 minutes, or until the pudding has a golden brown color, and is firm to the touch. Insert a toothpick in the center. If it comes out clean, it is done. The pudding should be moist. Cool to room temperature.

Meringue: This dish needs a good, stiff meringue. In a large mixing clean bowl whip egg whites with the cream of tartar until foamy. Add the sugar gradually. Continue whipping until shiny, and firm peaks form.

In a large bowl break half the bread pudding into pieces using your hands or a spoon. Gently fold in 1/4 of the meringue. Add a portion of this base to each of the ramekins. Place the remaining bread pudding in the bowl, break into pieces, and carefully fold in the rest of the meringue. Top the ramekins to about 1-1/2 inches above the rim with this lighter mixture. Smooth, and shape tops with spoon into a dome over the ramekin rim. Bake immediately for approximately 20 minutes or until golden brown. Make the whiskey sauce while the bread pudding soufflés are baking.

To prepare the whiskey sauce, place the cream in a small saucepan over medium heat, and bring to a boil. Whisk corn starch, and water together, then add to the heavy whipping cream while whisking. Bring to a boil. Whisk and let simmer for a few seconds, taking care not to burn the mixture on the bottom. Remove from heat. Stir in the sugar, and the bourbon. Cool to room temperature. Serve immediately. At the table, poke a hole in the top of each soufflé, and pour the room temperature whiskey sauce inside.



*New Orleans' most gracious culinary matriarch, Ella Brennan, first made her mark on the Brennan's of Royal Street establishment, prior to the rambling family's division of restaurants.*

*Ella, her sister Dottie, and her brother Dick revitalized Commander's Palace. They introduced their children to the business, spawning even more restaurants. Ti Adelaide Martin and Lally Brennan are this generation's co-proprietors. They have beautifully renovated and invigorated Commander's from top to bottom, kitchens to dining rooms.*

*Probably the most respected legend in the restaurant world, Ella set high standards that are followed today. Paul Prudhomme, Emeril Lagasse, and the late Jamie Shannon were executive chefs under her reign.*

*Laughing with us following brunch one Sunday, Chef Jamie took us into Commander's pastry kitchen for a demonstration of how to make Bread Pudding Soufflé. He was magically talented. Jamie left far too soon, and left a hole in our hearts, but he also left behind his contributions to a grand legacy.*

*In the Garden District, surrounded by oak trees, and sprawling onto a leafy courtyard, the restaurant continues to flourish.*