

Chocolate, Strawberry & Port Wine Bread Pudding

1 pound loaf of your favorite bread (day old)
Suggestions: Vienna, Challah, Brioche, or French
1 1/2 Cups Heavy Cream
3/4 Cup Milk
6 oz. Bittersweet chocolate
4 eggs
1/4 Cup Sugar
1/2 tsp. Cinnamon
1/4 tsp. Salt
1 1/4 Cup rough chopped Strawberries
1/2 Cup strong brewed coffee
1/2 C. Fox Run Port Wine

Preheat oven to 350 degrees

Cut your bread into 1-inch cubes and set aside.

Butter a 9x13 baking pan

In a double boiler over medium-low heat melt the chocolate and half of the heavy cream, and stir together until melted. Set aside for 5 minutes to slightly cool.

In a large mixing bowl whisk the sugar and eggs together, then add the rest of the heavy cream, milk, cinnamon, salt, strawberries, coffee, and port wine.

Whisk in the chocolate mixture.

Pour everything over the cubed bread and toss thoroughly.

Pour into the buttered baking dish and bake for 45-50 minutes.

The bread pudding should be moist but not liquidy.

Enjoy with a dollop of fresh whipped cream and a glass of Fox Run's Pinot Noir.

Served at 2002 Chocolate & Wine