

### Savoury Bread and Butter Pudding

<p>1 loaf of bread (bread which a bit stale is fine, seeded is fabulous)          4 eggs          ½ pint milk or cream          50 gr melted butter or spread          red pepper          chopped herbs basil, chives or dill)          250 gr grated cheese          1 courgette          1 carrot          1 onion          2 tbsps pesto          100gr of good quality olives</p>	<p>Roughly break the bread up into a large bowl. Grate the carrot, courgette and onion, add to the bread. Chop the herbs and the red pepper, add to the bread mix. In a separate bowl, beat eggs, pesto and milk together, season with pepper (no salt). Pour over the bread mixture. Mix well to combine all ingredients.</p> <p>Melt butter in microwave and pour over the bread mixture. Grease an ovenproof dish and add the mixture. Make sure it is moist, you may need to add a little more liquid, if so, mash it into the bread pudding. Add half the cheese and the olives, gently mix in. Sprinkle the remaining cheese on top. Leave to rest for about 30 minutes so the egg mixture can absorb into the bread. Bake in oven for 30 – 40 minutes, 160°C Gas 4. It should be crisp on top and the egg mixture has set.</p>
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