

Published March 27th, 2013

Easter Spinach-Gruyere Bread Pudding



Easter Brunch Spinach-Mushroom-Gruyere Savory Bread Pudding

INGREDIENTS

8-10 medium sized cremini (or baby bella) mushrooms, sliced or quartered
1-2 tablespoons olive oil
1/2 teaspoon sea salt
3-4 ounces fresh spinach, chopped in food processor to about 1 1/4 cups, packed
1 large shallot, chopped
4 large eggs
1 1/2 cups milk (or half & half)
1 1/2 cups grated Gruyere cheese (1 cup inside and 1/2 cup for sprinkling on top)
Salt & pepper to taste
Dash Worcestershire sauce
Dash nutmeg
4 cups bite-sized cubes of French bread

DIRECTIONS

Cut or slice mushrooms and toss in just a little bit of olive oil and sea salt. Place on greased baking sheet and roast at 400 degrees for about 10-12 minutes, or until beginning to brown and liquid is evaporated.

Meanwhile, chop about half of a 6-ounce bag of fresh spinach in your little food processor until finely chopped. Place spinach in a bowl along with eggs, shallots, mushrooms, milk, 1 cup of the grated Gruyere, S&P, nutmeg and Worcestershire. Mix well.

Toss bread cubes into mixture and stir so that all of the bread is moistened by the egg mixture. Let sit for about 15 minutes for bread to start to absorb egg mixture. Pour into a greased 8x8 inch baking dish (or a dish of comparable volume) and sprinkle remaining cheese evenly over top.

Bake at 350 degrees for 40-45 minutes, and cheese is browned and bubbly on top. Serve warm.

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