

# Savory Mushroom Bread Pudding with Prosciutto Crisps

Serves 8-10

*This tasty dish highlights beautifully caramelized mushrooms from the Wood Stone oven. If you're looking for a vegetarian entrée, simply leave off the prosciutto crisps at the end.*

## Ingredients

2 oz.	butter
2 Tbsp.	olive oil
1 lb.	cremini or brown mushrooms, quartered
2 lg.	shallots, minced
½ cup	sage leaves, chopped
	Kosher salt
	Freshly ground pepper
6 lg.	eggs
2 cups	milk
1 cup	cream
1 lg. loaf	rustic, country style bread, crusts removed, cut into 1-in. cubes
8-10 slices	prosciutto, about 4 oz.

## Method

### Oven Temperature: 550-560 degrees

Butter a shallow baking dish (about 3 quart) with about 1 oz. of the butter.

### Flame Height: 4

Melt the remaining butter with the olive oil in a heavy sheet pan inside the **doorway** of the oven. Add the mushrooms and stir to coat. Roast **in front of the flame** for about 3 minutes, rotating the pan and stirring as necessary to brown evenly. Add the shallots and finish cooking for 1 minute. Add sage leaves and stir once more; then remove from the oven and season with salt and pepper.

### Flame Height: OFF

In a large bowl whisk the eggs and then whisk in the milk and cream. Add the bread cubes and the mushroom mixture and stir. Season with salt and pepper to taste.

Pour mixture into prepared dish and place in the **center** of the oven. Cook for about 10 minutes and rotate the dish 180 degrees. Cook for another 10-15 minutes or until browned and firm to the touch. You may find that you need to lightly cover this dish at the end of the cooking if it is browning too quickly on top.

While the pudding is baking, make the prosciutto crisps. Arrange the prosciutto in a single layer on a non-stick pan and place next to the pudding in the center of the oven. Cook for about 4 minutes, turning once, until crisped. Let crisps cool, then break into 3 or 4 pieces and sprinkle over bread pudding before serving.



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