

Payne Foundewe

Country: England

Century: 14th

- 4 slices thick bread
- 1 cup red wine
- 1/2 cup honey
- 1/4 cup raisins
- 1/8 cup sugar
- 1 egg white
- 1/2 tsp. cinnamon
- 1/4 tsp. ground ginger
- 1/4 tsp. ground cloves
- Ground coriander and sugar (optional)

This recipe for "molten" or "melted" bread is an easy (and delicious) bread pudding recipe, made on the stove.



Lightly toast the bread (the original recipe says to fry it - you can toast it any way you wish). Meanwhile, beat the egg white into the wine. Add raisins, honey, sugar, and spices and set to simmer on the stovetop. Simmer until the raisins plump and you can mush them with you whisk or spoon. Add the toasted bread (you may need to break it in half). Smash the bread into the syrup and let sit until the bread absorbs all the liquid. Serve in a dish and sprinkle with coriander/sugar.*

*The recipe actually calls for coriander in comfit - sugar covered coriander seeds. The sprinkling of the coriander/sugar is must easier.