

Terra Restaurant, St. Helena, Napa Valley
presents
Chocolate Bread Pudding w/Sun-Dried Cherries & Crème
Fraiche
paired with
Madrigal 2003 Reserve Atlas Peak Cabernet Sauvignon

Ingredients:

6 Individual Servings or 1 large pudding

1/2cup sun-dried cherries	1/2 cup sugar
1/3 cup Cognac	1/8 tsp. ground cinnamon
8oz. bittersweet chocolate, chopped	1 tsp vanilla extract
3 eggs	3 cups 1/2" cubed sourdough batar, no crusts
1 cup heavy cream	1/2 cup sour cream

Garnish:

1 cup crème fraiche or sour cream
1 tbs. confectioners sugar, sifted
6 fresh mint sprigs.

Combine the cherries and Cognac and soak for at least 2 hrs., preferably overnight.

Melt chocolate in double boiler. Remove from heat and let chocolate stand over warm water until ready to use.

Whisk together the eggs, cream, sour cream, sugar, cinnamon and vanilla extract. Whisk in melted chocolate. Fold in the bread cubes, cherries and Cognac. Let sit in a warm place until the bread absorbs the custard, 1 to 2 hours.

Spoon mixture into six 10 oz. soufflé dishes.

Preheat oven to 350 degrees. Put dishes in a roasting pan and pour boiling water into the pan to a depth of about 1".

Bake for 35 to 40 minutes or until the puddings are puffed and set to the touch.

To Serve:

Whisk the confectioners' sugar into the crème fraiche or sour cream. Put a large dollop on top of each of the puddings and garnish with a sprig of mint.