

CHEESY BRUSSELS
SPROUTS BREAD
PUDDING

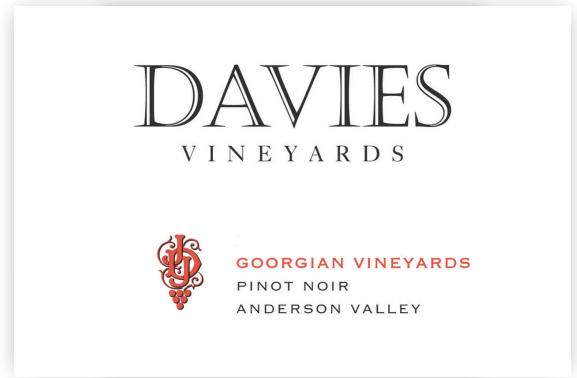
Recipe by Hetty McKinnon

PAIR WITH:

"GOORGIAN VINEYARDS"
PINOT NOIR

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 2 large shallots, finely sliced
- 12 ounces brussels sprouts, trimmed and thinly sliced (about 4 cups)
- 2 large garlic cloves, finely chopped
- 2 teaspoons kosher salt, divided
- 1 teaspoon black pepper, divided
- 8 ounces fresh shiitake mushrooms, sliced
- 1/4 cup salted butter, divided
- 10 large fresh sage leaves, finely chopped (about 2 tablespoons)
- 5 large eggs
- 3 cups whole milk
- 1 (14-ounce) loaf brioche bread, cut into 1-inch cubes
- 4 ounces Gruyère cheese, shredded (about 1 1/4 cups)
- 5 ounces Parmesan cheese, grated (about 1 1/2 cups)



PREPARATION

Step 1

- Preheat oven to 350°F. Heat oil in a 12-inch cast-iron skillet over medium-high. Add shallots; cook, stirring occasionally, until shallots have softened, 1 to 2 minutes. Add brussels sprouts and garlic; season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook, stirring often, until sprouts have softened, about 5 minutes. Add mushrooms and 1 tablespoon butter. Cook, stirring often, until mushrooms are softened and slightly caramelized, about 4 minutes. Add sage and cook 1 minute. Remove from heat, and let cool slightly, about 15 minutes.

Step 2

- Beat eggs and milk in a medium bowl; season with remaining 1 1/2 teaspoons salt and remaining 3/4 teaspoon pepper. Cut remaining 3 tablespoons butter into cubes. Add cubed butter, brioche cubes, Gruyère, and Parmesan to brussels sprouts mixture in skillet; gently toss to combine. Pour egg mixture over brioche mixture; let stand 15 minutes to allow bread to absorb egg mixture. (At this point, you can place it in the fridge for several hours or overnight. When ready to cook, take it out of the fridge, and let it come to room temperature before baking.)

Step 3

- Bake in preheated oven until golden and center is set, 40 to 45 minutes. Serve hot or warm.