

## **Torta Nicolotta - Bread Pudding Cake from Venice**

Version with original ingredients

Makes 8-10 servings

350 – 400g stale bread or raisin bread, crusts removed

4½ cups milk

5 tbspens unsalted butter

¾ cup (150g) sugar

1¼ cups (175g) raisins

2 tbspens rum

5 eggs, beaten

Grated zest of 1 lemon

¾ cup chopped candied citron/cedro (optional but adds an Italian authentic touch)

¼ tspn ground cinnamon

1 tsp quality vanilla extract (or use half a vanilla pod in heated milk mixture)

Unsalted butter and fine breadcrumbs to line baking dish

Cut bread into rough cubes and place in a large mixing bowl. Heat the milk, butter and sugar in saucepan to a low boil and pour over the breadcrumbs. Let stand 2 hours.

Place the raisins and rum in a small bowl; add warm water to cover. Let stand at least 15 minutes to plump the raisins. Drain and pat dry.

Squeeze the bread dry and break it up with your hands to a soft crumbly mass. Stir into the bread the raisins, eggs, lemon zest and citron. Add cinnamon and vanilla and stir thoroughly.

Butter fully base and sides of a 2 litre shallow baking dish and lightly coat with fine breadcrumbs. Pour the bread mixture into the dish.

Heat the oven to 275F or 180oC and bake until the top is golden. Test with a skewer after 45 minutes. Serve at room temperature, dusted with icing sugar. This keeps well in the refrigerator for a few days.

**Roz MacAllan**