

Mushroom and Gruyere Bread Pudding

*Bon Appetit, Nov. 2002
Prepared by Barbara Brown*

- Nonstick vegetable oil spray
- 2 tablespoons olive oil
- 1 pound assorted fresh mushrooms (such as crimini, button, and stemmed shiitake), thinly sliced
- 1 cup chopped onion
- 1/2 cup dried porcini mushrooms,* broken into pieces
- 2 tablespoons chopped fresh tarragon
- 2 garlic cloves, minced
- 1/4 cup Madeira
- 2 cups whole milk
- 4 large eggs
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 12 slices white bread, crusts trimmed
- 3/4 cup grated Gruyère cheese
- 3/4 cup freshly grated Parmesan cheese

Spray 13x9x2-inch glass baking dish with nonstick spray. Heat oil in large nonstick skillet over medium-high heat. Add fresh mushrooms and onion; sauté 3 minutes.

Add dried porcini; sauté until mushrooms are brown, about 8 minutes. Mix in tarragon and garlic; season with salt and pepper. Transfer to medium bowl. Add Madeira to same skillet; boil until reduced by half, stirring, about 1 minute. Whisk milk and eggs in large bowl to blend. Whisk in Madeira, 1/2 teaspoon salt, and 1/2 teaspoon pepper.

Arrange 6 bread slices over bottom of prepared dish. Top with mushroom mixture, half of Gruyère, and half of Parmesan cheese. Cover with remaining 6 bread slices. Drizzle egg mixture over; press gently to submerge bread.

Cover; chill at least 1 hour and up to 3 hours. Preheat oven to 350°F. Sprinkle remaining Gruyère and Parmesan cheese over bread pudding. Bake uncovered until bread pudding puffs and top is golden brown, about 40 minutes.