

Ham, Fontina, and Spinach Bread Pudding

Recipe courtesy Gourmet Magazine

Recipe Summary

Difficulty: Medium

Prep Time: 25 minutes

Cook Time: 1 hour 15 minutes

Yield: 6 servings

User Rating: 5 Stars

- 1 large baguette (about 3/4 pound)
- 2 ounces (1/2 stick) unsalted butter, melted
- 2 onions, chopped
- 2 tablespoons olive oil
- 1 pound cooked ham, cut into 1/2-inch cubes
- 4 large eggs
- 4 cups whole milk
- 1 teaspoon salt
- 1/4 teaspoon freshly grated nutmeg
- Freshly ground black pepper
- 6 cups spinach leaves (about 1 bunch), coarsely chopped
- 3/4 pound fontina, grated

Preheat broiler.

Diagonally cut baguette crosswise into 3/4-inch thick slices and brush both sides with butter. Toast on a baking sheet under broiler 3 inches from heat until golden, about 30 seconds on each side. Preheat oven to 350 degrees F.

Cook onions in oil in a 12-inch nonstick skillet over moderately high heat, stirring occasionally, until golden. Add ham and cook, stirring occasionally, until ham is lightly browned.

Whisk eggs in a large bowl and whisk in milk, salt, nutmeg, and pepper. Add toasted bread and toss gently. When the bread is saturated, transfer it to a shallow 3-quart casserole, slightly overlapping slices. Add any remaining egg mixture.

Tuck spinach and ham between slices, reserving a little ham to sprinkle over top. Sprinkle cheese over pudding, lifting slices with a spatula to allow some to fall between them.

Sprinkle reserved ham over pudding and bake in middle of oven until puffed and edges of bread are golden and custard is set in middle, about 45 minutes to 1 hour.

Cooks' note: Bread pudding can be assembled 1 day ahead and chilled, covered. Increase baking time to 1 hour and 10 minutes if bread pudding is cold when put in oven, and cover top with foil after 45 minutes to prevent over-browning.