

Cooking Corner Tips To Help You

Award-Winning Custard Adds Elegance To Desserts

by James Wagner
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(NAPSA)—Here's tasteful news: At The Mansion on Turtle Creek in Dallas, homemade, comfort foods of the past such as bread pudding or apple pie have been recast for 21st century tastes.



James Wagner

Today, customers look for flavors and textures to tempt the taste buds and are less concerned with dessert architecture than people were in the past.

Recently, Baileys Irish Cream and *Bon Appétit* selected my Baileys Irish Cream Espresso Bread Pudding as the winner of their Pastry Recipe Contest. Twenty U.S. pastry chefs were invited to participate.

The bread pudding uses my special espresso bread drenched in Baileys Irish Cream custard and topped with crumbled chocolate walnut cookies. The ingredients are then baked together and served with a deliciously decadent chocolate espresso sauce poured on top.

You can find my full bread pudding recipe on the Internet at www.baileys.com.

Meanwhile, however, you can add an elegant touch to ice cream, berries or other desserts with the Baileys Irish Cream Custard portion of the bread pudding.



BAILEYS IRISH CREAM CUSTARD

2 cups milk
1 cup cream
 $\frac{3}{4}$ cup sugar
6 whole eggs
3 egg yolks
1 cup Baileys Irish Cream

In a small saucepan over medium heat, add milk, cream and sugar. Bring to scald, steaming but not to a boil, about 5 minutes. In a medium bowl, place eggs and egg yolks. Mix together to incorporate. Add the hot milk mixture to the eggs slowly, tempering by not cooking the eggs with the milk mixture. Stir in the Baileys Irish Cream and strain through a fine sieve. Refrigerate until ready to serve.

Chef James Wagner is executive pastry chef at The Mansion on Turtle Creek in Dallas, Texas. He creates inventive desserts for private dining events and dinners for dignitaries, heads of state and celebrities such as Oprah Winfrey and Richard Gere.