

## Brioche Perdue

75g	Soft butter
6 slices	Brioche (approx 275g)
3	Apples
100g	Plump raisins
100ml	White floc (or sweet white wine)
3	Eggs
300ml	Milk
60g	Brown sugar, soft, unrefined



Grease an ovenproof dish and spread the brioche with the butter. Peel and core the apples and slice. Scatter the apples and raisins over the bottom of the dish. Arrange the brioche in overlapping layers on top.

Whisk together the floc, eggs and milk and pour over the brioche. Ensure all slices are coated. Using a palette knife, push the brioche down to enable the egg mixture to soak in. Sprinkle the sugar over the top and place in the fridge for at least an hour.

Heat the oven to 150oC. Bake the pudding for 45 mins until the mixture has set and the pudding has a golden top.