

# Pain Perdu

with Wild Blueberries

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Serves 4

50g dried Wild Blueberries, soaked in boiling water for 20 minutes and drained  
150g brioche bread, diced  
600ml whole milk  
4 eggs, medium  
75g caster sugar  
80g frozen Wild Blueberries



## Preparation

Preheat oven to 180°C. Place a 3 litre ovenproof ceramic dish in a deep baking tray. Place the soaked and drained Wild Blueberries in the base of the dish and fill with diced brioche. Bring the milk to a simmer. Beat the eggs and sugar together in a jug with a fork. When the milk has reached a simmer, stir into the egg mixture. Pour this mixture into the dish. Half fill the baking tray with boiling water, transfer to preheated oven and bake for 20 minutes. After this time, scatter the frozen Wild Blueberries on top, then bake for a further 15 minutes. Allow to settle and cool for 15 minutes, bring to the table and serve.

