

Rescue recipe

This recipe is great using up excess or slightly stale bread. Sweet or savoury, you decide.

bread and butter pudding

By Hovis and Tesco

Ingredients: Serves 4

Base

- 6-8 slices white bread
- 50g (2oz) butter
- 2 eggs
- 400ml (14fl oz) milk
- Pinch of salt

Savoury version

- 1tbsp vegetable oil
- 1/2 onion, finely chopped
- 2 rashers value back bacon
- 1 red pepper, deseeded and diced
- 25g (1oz) white cheese, grated

Sweet Version

- 25g sugar
- 1/4 tsp vanilla extract
- 50 g raisins, other dried fruit or chocolate

Method:

Savoury version

1. Preheat oven to Gas 5, 190°C, fan 170°C.
2. Heat the oil in a pan and fry the onion until soft. Add bacon and pepper and fry over a high heat until the bacon is browned.
3. Butter an ovenproof dish. Thickly butter one side of the bread slices, cut into triangles and arrange in the dish. Spoon over the onion and bacon. Beat the eggs and milk together and pour over. Top with cheese and bake for 20 minutes until golden.

Sweet version

1. Preheat oven to Gas 5, 190°C, fan 170°C
2. Butter the bread, cut into triangles and place in an oven-proof dish
3. Sprinkle over the raisins, other dried fruit or chocolate chips.
4. Mix together the eggs, milk, sugar and vanilla extract to make the custard.
5. Pour the custard over the bread and allow to soak for 20-30 minutes.
6. Sprinkle a little extra sugar over the top and bake for 25 to 30 minutes.

Every year in the UK we throw away £12.5 billion worth of good food, costing the average family up to £60 a month.

The good news is that there are some quick and easy things we can all do to reduce the amount of food we throw away. Here are a few of our favourites to make the most of your bakery products.

Bakery

Top Tips

Most bakery products have a 'best before' date - these dates refer to quality, so your bakery products can be eaten after this date, but may no longer be at their best. Sliced breads, pitta breads, crumpets and bagels are all great for freezing and can be toasted straight from frozen as and when you like.

Spread the crusts from a loaf with garlic butter and toast under the grill, cut into fingers for a quick snack.

Lovely leftovers

Turn slightly stale bread and leftover bread crusts into breadcrumbs, and store in the freezer to use later.

Use up leftover croissants and muffins to make a traditional bread and butter pudding with a twist.

Freeze leftover cake in slices; defrost slice by slice for a tasty treat.

Did you know?

Storing bread in the fridge can make it go stale quicker. The best place to store bread is in a cool, dark and dry place, your bread bin or store cupboard is perfect.

For handy tips and recipes to help reduce food waste, visit [lovefoodhatewaste.com](https://www.lovefoodhatewaste.com)

