



Riverland Family Farms

2022 CSA, Week 4



- Potatoes *1.5lbs*
- Salad Mix *½ lb bag*
- Curly Green Kale *bunch*
- Celery *bunch*
- Italian Basil *bunch*

WHATS IN THE BOX?

- Sweet Slicing Cucumber *2 each*
- Grape Mix Tomatoes *Pint*
- Red Raspberries *half pint*



Chocolate Miso Bread Pudding

Serves 8 to 10

- ◇ 1 lb challah or brioche
- ◇ 2 tbsp unsalted butter, cut into small cubes, plus extra for greasing the pan
- ◇ 9 oz bittersweet chocolate (70% cocoa), chopped
- ◇ 1 tsp instant coffee or espresso
- ◇ 3 oz dried tart cherries

- ◇ 1 ½ cups heavy cream
- ◇ ¼ cup sugar
- ◇ ¼ cup shiro or sweet white miso
- ◇ 1 ½ cups whole milk
- ◇ 3 large eggs plus one yolk, lightly whisked
- ◇ ¼ tsp fine sea salt

If your bread is not stale, preheat the oven to 200F. Set a wire rack on a baking sheet. Cut the bread into 1 inch cubes and arrange them on the rack. Dry the bread cubes in the oven until completely dry. 45 minutes to 1 hr. You can also dry the bread cubes overnight, on your kitchen counter at room temperature.

Butter a 9 X 12X2 rectangular baking pan. Add the bread cubes

Chop the chocolate and transfer half to a large mixing bowl with the instant coffee. Sprinkle the remaining chocolate and the cherries over the bread in the baking pan and fold in. Avoid leaving the bits of chocolate and cherries on top; they might burn during baking.



Source: The Flavor Equation, Nik Sharma

Warm the cream in a small saucepan over medium-high heat. When the cream just starts to bubble, pour it over the chocolate in the large mixing bowl. Whisk until the chocolate mixture is completely melted and smooth. Transfer ½ cup of the chocolate mixture to a small mixing bowl. Add the miso and whisk until completely smooth, with no lumps. Pour the miso mixture into the large bowl with the chocolate mixture. Whisk in the milk, sugar, eggs, yolk, and salt until smooth. Pour the liquid over the bread cubes in the baking pan. Cover with plastic wrap and let it sit for 1 hr, or preferably overnight, in the refrigerator.

When ready to bake, preheat the oven to 325F. Unwrap the baking pan and discard the plastic wrap. Dot the surface of the pudding with butter, then bake until the top is crisp and the pudding is firm, about 1 hr.

Serve warm or at room temperature.