



KONA BREAD PUDDING

Serving Size	~3"x3" square piece (~165g)	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Large Eggs, Whole			8.00	Each
Kona Blend Coffee		Brewed and cooled to room temperature	2.00	Cups
Brown Sugar, Dark		Lightly packed	0.50	Cup
Cinnamon, Ground			2.00	teaspoons
Nutmeg, Ground			0.25	teaspoon
Pure Vanilla Extract			2.00	teaspoons
Dutch Cocoa Powder			2.00	Tablespoons
Whole Milk			6.00	Cups
King's Hawaiian Oriiiginal Rolls		Dried at room temp overnight.	48.00	Each
Whipped Cream	prepared, canned		6.00	Cups
Salted Caramel Sauce	prepared		3.00	Cups
Praline Pecans	prepared	Roughly Chopped	1.50	Cups
60% Semi-sweet Chocolate		Microplaned	0.50	Cup

Items needed: including equipment, smallwares, etc

Oven

Procedure: including prep, cooking, assembly, finishing

- 1) Preheat oven to 375°F.
- 2) Make the mocha custard base: In a large mixing bowl, whisk together eggs, Kona coffee, brown sugar, cinnamon, nutmeg, and milk.
- 3) Place dried whole rolls into an extra large mixing bowl. Pour mocha custard over dried rolls, and press rolls gently to help custard absorb into bread. Transfer soaked bread and custard to greased half hotel pan.
- 4) Bake bread pudding covered for 25-30 minutes, until mocha custard has set in the middle of the pan and bread is golden brown on top. Remove cover and bake for an additional 5-10 minutes until top is golden.
- 5) Remove from oven and let cool until warm to the touch or room temperature.
- 6) Slice bread pudding into ~ 3"x3" squares and plate in the following order:
 - 1 square warm Kings Hawaiian Kona Bread pudding
 - 1/4 cup whipped cream
 - 2 Tablespoons salted caramel drizzle
 - 1 Tablespoon roughly chopped praline pecans
 - 1 teaspoon finely grated dark chocolate

Notes :

Rolls can also be "quick-dried" by baking them at for 375°F for 5 minutes.

Custard-soaked rolls can be covered and chilled and baked for up to 24 hours later.