

## Grilled Italian Sausage and Pignoli Nut Bread Pudding



Rose Packing Company

Rose Product used: Pork Chops

### Ingredients:

#### Bread Pudding:

32 ounces (2 pounds) fresh Italian sausage  
4 large croissants, cut into 1-inch cubes  
4 whole eggs  
3 cups heavy cream  
¼ cup (2 ounces) goat cheese  
1 cup julienned sun-dried tomatoes packed in olive oil  
½ cup chopped pitted Kalamata olives  
½ cup pignoli nuts (pine nuts), toasted  
¼ cup chopped fresh oregano  
2 tsp salt

#### Sauce:

¼ cup (2 ounces) Boursin cheese  
1 cup heavy cream  
1 cup chicken stock  
¼ cup stone ground mustard  
Salt and pepper to taste

#### To make:

Preheat oven to 350°F. Heat grill to medium-high heat; grill sausages until no longer pink in center.

Cut into ½-inch slices. In large bowl, mix the croissants, eggs, 3 cups cream, goat cheese, tomatoes, olives, pignoli nuts, oregano and salt until well blended. Stir in sliced sausage. Spoon mixture into buttered 2-quart baking dish. Bake in a 350°F oven for 15 to 20 minutes or until golden brown. Meanwhile, combine Boursin cheese, 1 cup cream, chicken stock and mustard in medium saucepan. Bring to boil; reduce heat and cook until reduced by half. Purée sauce with immersion blender until smooth.

NOTE: Boursin is a soft unripened French triple crème cheese. It has a rich, mild flavor that has been infused with garlic and herbs. Look for it in the deli section of larger supermarkets.

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Recipe by Chef Kenny J. Gilbert