

Starfield Bread Pudding

7 slices of day-old bread, sourdough preferred
2 ozs butter
4 ozs golden raisins
1/8 tsp salt
3 cups heavy cream
1/4 cup corn starch
1/2 cup sugar
1 tsp pure bourbon vanilla extract (like R.R. Lohead)
cinnamon and nutmeg to taste

Preheat oven to 375 degrees. Taking 3 oz ramekins, rub inside with butter and tear bread into pieces and fit inside. Place ramekins in a 2 1/2" deep hotel pan. Add water until half way point in pan. Combine 2 1/2 cups cream, sugar, and salt in sauce pan and bring to simmer. Mix cornstarch and 1/2 cup remaining cold cream in bowl till smooth. Pouring in a thin stream, add a cup of hot liquid from saucepan to cornstarch. Stir mixture back into remaining hot liquid in saucepan. Stir over low heat until the mixture thickens and comes to boil. Add raisins at this point. Remove from heat, mix in extract. Pour into ramekins, add pieces of butter to top of bread. Place hotel pan into oven, and bake till tops are golden brown and filling is beginning to boil. Do not exceed 15 min in oven as raisins will burn. Remove hotel pan, remove ramekins and let cool. Serve with salted caramel sauce on top.