

Tandoori Cardamom and Dried Fig Bread Pudding

Servings: 8

INGREDIENTS

- 4 pkg Chef's Line™ vanilla crème
- 1 qt heavy cream
- 1 t cardamom
- 1 t cinnamon
- 1 pkg Chef's Line original naan, torn
- 2 c dried figs, halved

PREPARATION

Combine crème and cream with cardamom and cinnamon. Pour over naan, and let sit under refrigeration overnight. Add figs. Place in hotel pan. Bake for 15 minutes until nice and toasty. Serve warm with fresh whipped cream or ice cream.

