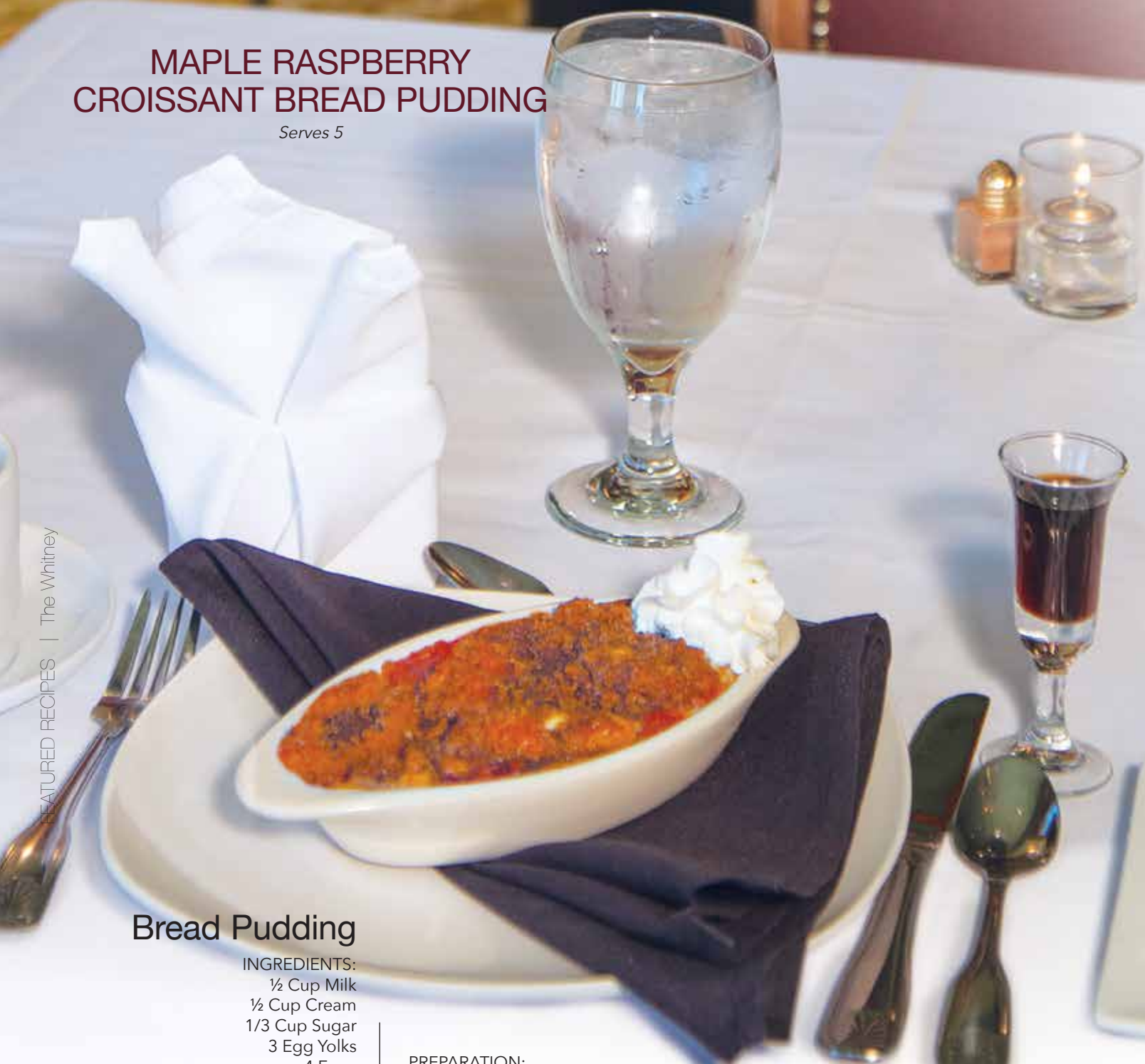


# MAPLE RASPBERRY CROISSANT BREAD PUDDING

Serves 5

FEATURED RECIPES | The Whitney



## Bread Pudding

### INGREDIENTS:

- ½ Cup Milk
- ½ Cup Cream
- 1/3 Cup Sugar
- 3 Egg Yolks
- 4 Eggs
- 2 Tbsp Maple Extract
- Fresh Raspberries
- 3 Croissants, cut in ¾" cubes
- 5 6-Oz Individual Baking Dishes

## Streusel Topping

### INGREDIENTS:

- Can be made a day ahead*
- ½ Cup Flour
- ½ Cup White Sugar
- ½ Cup Brown Sugar
- 1 Tbsp Cinnamon
- ½ Cup Butter, cubed and chilled

### PREPARATION:

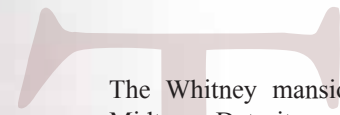
#### One Day Before

- Cut croissants into cubes and let stale overnight, uncovered
- Place Streusel ingredients in a food processor and pulse to a mealy consistency.
- Refrigerate overnight.

#### Day Of

- In a mixing bowl, combine eggs, yolks, sugar, and maple extract. Whip smooth and set aside.
- Bring milk and cream to a boil and temper with egg mixture.
- In a bowl, pour custard mixture over croissant cubes and let stand for 15 minutes.
- Divide into baking dishes. Place raspberries evenly, to fill dishes. Top with custard and generously top with streusel.
- Bake at 350 for approximately 20-30 minutes.
- Serve warm

# The Whitney Detroit



The Whitney mansion, located on Woodward Avenue in Midtown Detroit, was completed in 1894 and was originally designed for lumber baron David Whitney, Jr., the wealthiest man in Detroit at the time. Created in the Romanesque style, the structure is built of South Dakota Jasper and features a multi-gabled roof and arched windows that add drama to the already luxurious facade. The 21,000 square foot home originally had 52 rooms, 10 bathrooms, 218 windows, 20 fireplaces, a secret vault in the original dining room and an elevator. Construction took four years at a cost of \$400,000.

The inside of the house is just as impressive. A grand staircase adorned with a bronze balustrade is illuminated by colorful Tiffany stained glass, and the Great Hall is dominated by an ornate fireplace. The walls and ceilings are decorated with handwoven silks and tapestries. The home's original electrification was done in part by Thomas Edison, a friend of David Whitney's.

Businessman Richard Kughn purchased the property in 1980, and on December 12th, 1986, the Whitney mansion became The Whitney, "an American restaurant in an American palace." Mr. Liebler, a former Chrysler executive, purchased and refreshed the interior to create the beautiful dining rooms and gardens we experience today.

Looking forward, The Whitney is excited to introduce an early evening menu and the second floor Katherine McGregor Dessert Parlor, which features succulent pastries created by Chef Bunge.

Consistently voted Detroit's "Best Brunch," "Best Restaurant for Desserts" and "Best Place for Nightcap," The Whitney is a must experience for every dining connoisseur. □



### PASTRY CHEF - ERIC BUNGE

Pastry Chef Eric Bunge, is a 25-year pastries veteran. Prior to the Whitney, he was the pastry chef at the Fox & Hounds restaurant in Bloomfield Hills for nearly 20 years. He followed former Fox & Hounds General Manager Dave Duey after Duey accepted the General Manager position at The Whitney.

With the success he's found at The Whitney, he's thrilled to offer his pastries for retail sale to the public at The Whitney's Bake Shop. Guests can also taste his specialties at the Katherine McGregor Dessert Parlor located on the second floor of The Whitney.

FEATURED RECIPES | The Whitney