

# PrazHym Pomodoro Bread Pudding

1 pound plum tomatoes, halved lengthwise  
1 teaspoon Herbes de Provence  
1/3 cup extra-virgin olive oil, divided  
1/2 head garlic, left whole  
4 cups cubed (1-inch) Italian bread  
1 cup whole milk  
1/2 cup heavy cream  
4 eggs  
1 cup chilled Fontina coarsely grated  
1/3 cup grated Parmigiano-Reggiano

Preheat oven to 400°F with rack in middle. Butter a 3-quart shallow baking dish (about 13 by 9 inches).

Toss tomatoes in a bowl with herbes de Provence, 1 tablespoon oil, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Arrange tomatoes, cut sides up, in a large heavy 4-sided sheet pan.

Cut off and discard 1/4 inch from top of garlic head to expose cloves and cut the head in half, then put on a sheet of foil and drizzle with 1 teaspoon oil. Wrap garlic in foil and roast in pan with tomatoes until tomatoes are browned but still juicy and garlic is soft, 50 to 60 minutes. (Leave oven on.) Cool garlic to warm, then force through a medium-mesh sieve with a rubber spatula, discarding skins. Reserve purée

While garlic cooks, toss bread cubes in a large bowl with remaining oil until coated, then spread out in a large 4-sided sheet pan and bake until golden brown, about 20 minutes. Remove from oven and let cool in pan.

Reduce oven temperature to 350°F.

Whisk together milk, cream, eggs, garlic purée, 1 teaspoon salt, and 1/2 teaspoon pepper. Stir in cheeses. Transfer bread to baking dish, then pour egg mixture over bread and add tomatoes, pushing some down between bread cubes. Bake until firm to the touch and begins to brown, 50 to 60 minutes.