

PrazHym Pomodoro Bread Pudding

Courtesy of Pete Marr

1 pound plum tomatoes, halved lengthwise
1 teaspoon herbes de Provence
1/3 cup extra-virgin olive oil, divided
Salt and pepper
1/2 head garlic, cut cross-wise and leave cloves together
4 cups cubed (1-inch) Italian bread
1 cup whole milk
1/2 cup heavy cream
4 eggs
1 cup Fontina cheese, coarsely grated
1/3 cup Parmigiano-Reggiano cheese, grated

Preheat the oven to 400°F with a rack in middle. Grease a 13 x 9 inch baking dish with cooking spray.

Toss the tomatoes in a bowl with herbes de Provence, 1 tablespoon oil, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Arrange the tomatoes, cut sides up, on 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 the oven on.) Cool garlic to warm, then force through a medium-mesh sieve with a rubber spatula, discarding the skins, and reserve the purée. Transfer the tomatoes to a bowl and set aside. Wipe down the pan for the next step if this is the only one you have available.

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

Reduce the oven temperature to 350°F.

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