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Join us on Sunday February 11<sup>th</sup>, 2007

6<sup>th</sup> Annual Halton Hills Wedding Extravaganza

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We will be hosting a great fashion show featuring the designs from Elizabeth's Fashions

Join us on Sunday February 11<sup>th</sup>, 2007 for Eagle Ridge Sixth Annual Wedding Extravaganza. You will have a chance to meet over 20 of the areas top vendors and suppliers from reception facilitators and caterers to florists and photographers.



We will be hosting a great fashion show featuring the designs from Elizabeth's Fashions

#### Show Hours

Sunday February 11<sup>th</sup>, 2007  
12:00 PM - 4:00 PM

Fashion Show Times  
1:00 PM - Fashion Show - Part I  
1:40 PM - Intermission  
2:10 PM - Fashion Show - Part II

Admission \$5.00

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When the revolutionary crowd marched on Versailles, protesting that they had no bread, Queen Marie Antoinette in ignorance replied, "Let them eat brioche." Did you know that?

I didn't. I thought she said "Let them eat cake." But no, cake was just a loosely translated version of what she actually said. So, you may ask, what is brioche and why am I telling you to use it to make your bread pudding this week? Good questions!

Brioche is a soft loaf made from a yeast dough, enriched with butter and eggs (and of course the extra butter and eggs makes it that much better)! A classic brioche is made with flour, yeast, water or milk, a bit of sugar, eggs and butter. A Parisian brioche is then moulded to have a smaller ball on top, like a head. Some variations of the recipe call for raisins to be

**Lori Gysel  
&  
Gerry  
Kentner**



added to the dough as well. The brioche can be found in the shape of a ring as well as tall and cylindrical or hexagonal shapes depending on the region it came from.

Classic brioche dough can be used for coulibiac (a wonderful salmon dish encrusted in pastry) or filet of beef en croute. Brioche can be served with foie gras and small, individual brioches are used as cases for various sweet or savory sauced mixtures served as hot main dishes or desserts.

If you can't find a brioche to use for your bread pudding, the next best thing is egg bread. If you can't find that, then a raisin bread would be fine too, but cut down on the amount of the dried fruit you add to the recipe if there is already raisins in the bread.

Have fun and keep cooking!

## 'Let' em eat brioche!'

### Ingredients

- 2 cups milk or cream
- 2 cups stale bread cubes (egg bread or brioche are best)
- 1/4 cup butter
- 2 eggs, beaten
- 1/3 cup granulated sugar
- 1/2 tsp salt
- 1 tsp pure vanilla extract
- 1 cup raisins, currants, dried cherries, cranberries or a combination
- 1/2 tsp cinnamon



### Method

1. Heat milk or cream until hot, but not boiling.
2. Add the bread and butter to the milk. Remove from the heat, allow to cool slightly.
3. Stir in eggs, sugar, salt, vanilla, dried fruit and cinnamon.
4. Pour into a greased 8-inch casserole dish.
5. Bake uncovered, in a preheated, 350F degree oven for 45 minutes approximately.



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