

ZAGAT

Treat Yo' Self: Mexican Chocolate Bread Pudding at Isabel's Cantina

By Darlene Horn | October 8, 2015



Owner and chef Isabel Cruz of [Isabel's Cantina](#) in Pacific Beach takes a modern approach to Mexican food. And for a limited time from now until the end of November, Cruz is serving her spin on bread pudding — adding a bit of spice to the traditionally sweet dessert. Her Mexican bread pudding (\$7) starts off with usual suspects: eggs, brown sugar, half-and-half and flaky croissants subbed in for the bread component. The Mexican chocolate comes from a mix of semi-sweet chocolate chips blended with cinnamon and sugar that's then layered throughout the bread pudding. The subtle heat is thanks to silky chocolate ganache served alongside, which incorporates semi-sweet chocolate with adobo sauce from canned chipotle chilies. When you order the bread pudding, Cruz adds glass of whole milk with the dessert. "The cooling effects of

the milk goes well with the spicy ganache and chocolate-cinnamon in the bread pudding," says Cruz. We recommend heading into Pacific Beach soon before it's off the menu because as Cruz warns, "When it gone, it's gone."


[966 Felspar St.](#); 858-272-8400

PLACES MENTIONED



Isabel's Cantina

Latin American | Pacific Beach

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FOOD	DECOR	SERVICE	COST
24	20	22	\$21
