

RICOTTA-STUFFED FRENCH TOAST WITH PLUM PASTE AND ROASTED RHUBARB



INGREDIENTS:

PLUM PASTE

- 7 cups plums
- 3/4 cups sugar
- 1 tablespoon plus 1 teaspoon fresh rosemary
- 1 tablespoon vanilla extract

ROASTED RHUBARB

- 2 stalks fresh rhubarb
- 2 tablespoons sugar

RICOTTA-STUFFED FRENCH TOAST

- 1 loaf of Macrina Bakery Orange Brioche
- 1 cup whole milk ricotta
- 2 tablespoons sugar
- 2 teaspoons vanilla extract, divided
- 1-1/4 cup whole milk
- 2 eggs
- 1-1/2 tablespoon brown sugar
- 4 tablespoons unsalted butter

GARNISH

- 1/4 cup maple syrup
- 1 tablespoon powdered sugar

TO MAKE THE PLUM PASTE

Wash fruit. Cut in half and remove the stone.

In a large heavy-bottomed pan, add the plums, sugar, rosemary and vanilla.

Cook over medium heat for about 20 minutes until the fruit breaks down. Transfer to a food processor and purée. Add back into the saucepan and cook for another 20 minutes or more to slowly reduce the mixture. Take care to not let it burn.

Taste for seasoning and add more sugar if needed. Cook to dissolve. Pour into sterilized small jars and prepare to seal by boiling for 15 minutes per canning instructions.

TO MAKE THE ROASTED RHUBARB

Preheat your oven to 350 °F and line a rimmed baking sheet with parchment paper.

Cut rhubarb into 1/2" angled slices and toss with the sugar. Place on prepared baking sheet and roast for 10-15 minutes until the rhubarb just begins to caramelize. Let cool.

TO MAKE AND ASSEMBLE THE FRENCH TOAST

Cut four 1-1/2" wide slices of Orange Brioche (only using about half the loaf) and cut a pocket into the bottom edge. Set aside.

In a medium bowl, mix together the ricotta, sugar and 1 teaspoon of vanilla. With bottom edge of brioche slice facing up, gently squeeze to open pocket and divide ricotta mixture between the four slices.

In a flat Pyrex pie pan, combine the milk, eggs, brown sugar and remaining teaspoon of vanilla. Whisk thoroughly to combine.

Dredge stuffed brioche slices in the custard, letting each side soak for 30 seconds. Set aside on clean tray or plate.

In a sauté pan over medium heat, melt butter and cover the bottom of the pan. Add the custard-soaked bread slices and sauté over medium low heat for 4 minutes on each side.

Cut each French toast in half diagonally and plate. Top with two tablespoons of plum paste, a few pieces of roasted rhubarb, drizzle of maple syrup and a dusting of powdered sugar.

Enjoy!