

Cherry Brioche French Toast



Ingredients

For the brandy whipped cream:

1/2 cup heavy cream
1 tablespoon brandy
1 tablespoon sugar
1/2 teaspoon pure vanilla

For the French toast:

5 eggs
1 teaspoon pure vanilla
2 tablespoons brown sugar
1/2 cup heavy cream
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
*1 Mini Cherry Brioche
1 tablespoon vegetable oil
1 tablespoon butter

**Available in our cafés.*

Preparation

Serves 2

Preparing the brandy whipped cream:

In a medium bowl, place the cream, brandy, sugar and vanilla. Mix with a whisk or hand-mixer until the mixture holds its shape, about 2 minutes. Set aside until ready to use.

Preparing the French toast:

1. In a medium bowl, place the eggs, vanilla, brown sugar, cream, cinnamon and nutmeg and whisk to combine. Pour custard into a shallow baking pan.
2. Cut the brioche into 1-inch thick slices. Dredge each slice in the custard, making sure all sides are evenly coated.
3. In a large sauté pan over medium heat, warm the vegetable oil and butter. Lay the brioche slices in the pan and cook until both sides are golden brown.
4. Divide French toast slices among 2 plates. Serve with a drizzle of pure maple syrup and a dollop of brandy whipped cream.