

# ORANGE & CARDAMOM FRENCH TOAST WITH VANILLA STRAWBERRIES

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## Ingredients:

1 1/2 cups whole milk  
4 large eggs  
1 tablespoon light brown sugar  
1 teaspoon lightly packed orange zest  
1/2 teaspoon vanilla extract  
1/2 teaspoon ground cardamom  
1/2 teaspoon kosher salt  
8 (1-inch thick) slices sweet batard or brioche  
3 or 4 tablespoons unsalted butter

## Honeyed Strawberries:

1 tablespoon honey  
1 sachet vanilla sugar  
1/4 cup freshly squeezed orange juice  
1 pound strawberries, hulled, and halved lengthwise

## Directions:

### Step 1

In a large bowl, whisk together milk, eggs, sugar, orange zest, vanilla, cardamom, and salt until eggs are broken up and evenly combined. Soak 3 bread slices in egg mixture turning once, until soaked through,

### Step 2

Meanwhile, melt 1 tablespoon of butter in a large frying pan over medium heat. When butter foams, place 3 pieces soaked bread in the pan and cook until browned, about 2 minutes per side. Repeat with remaining bread. Serve topped with Honeyed Strawberries.

## Honeyed Strawberries:

Mix honey, vanilla sugar, and orange juice together in a medium bowl until honey is dissolved. Add strawberries, stir to coat, and let sit until berries give off their juices, at least 5 minutes. Stir briefly before using.

#anytimebubbly

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Secret Sunday Brunch in partnership with Pierre Jourdan

