

ORANGE & CARDAMOM FRENCH TOAST WITH SPICED APPLE TOPPING

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

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.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

