

Brioche French toast, caramelized apples, ice cream vanilla, hazelnuts and roasted almonds

Recipe for 4

Description

A gourmet dessert that offers many possibilities, in the possible variety of its fillings.

Note

A practical way to use your bread or brioche pieces that are starting to harden (go rancid)

Ingredients

Caramelized pear wedges

- 2 Unit(s) Cortland apple
- 4 Nut(s) Butter
- 50 Gr Brown sugar

French toast

- 2 Unit(s) Egg
- 2 Unit(s) Egg yolk
- 75 Ml 35% cooking cream
- 175 Ml Milk
- 4 Thick slice(s) Brioche bread

Dried fruit

- 50 Gr Hazelnuts
- 50 Gr Almonds
- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **25 mins**
- Preheat your **Oven** at **400 F°**

Caramelized apple wedges

Peel the apples, cut them into quarters, remove the core and slice them in half again, cut into small cubes. In a hot pan, put butter and brown sugar. Add the diced pears and brown them in the caramelized sugar. Reserve them in a dish, in a temperate room

French toast

In a bowl, place eggs and yolks, beat lightly with a whisk. Add the dairy products, whisk the mixture again and season. Keep the mixture in the fridge. Cut thick slices of brioche about 2 cm thick and cut 8 cm diameter discs with a cookie cutter (or a small bowl) in each thick slice. Dip the brioche discs into the English mixture. In a frying pan over medium heat, add 3 knobs of butter, lightly drain your brioche pieces, then place them in the pan. Make sure they are golden brown on all sides. Keep them on a paper towel when you take them out of the pan. Pop them in the oven just before serving.

Roasted dried fruit

Place the dried fruit on a baking sheet and bake in a hot oven for 4 to 5 minutes, paying attention to the coloring.

Once out of the oven, use the bottom of a pan to lightly crush them.

Have a vanilla ice cream to accompany the dessert (optional)

Bon appétit!