Brioche French toast, maple syrup to essential oils, orange Marmalade |

Recipe for 4 servings

Description

French toast classique with the best orange marmalade.

Note

The cooking of the French toast is primordial! There is nothing more unpleasant than soggy bread. The crust has to be tight.

Ingredients

French toast

- 4 Thick slice(s) Brioche
- 2 Unit(s) Egg
- 150 Ml Milk
- 60 Gr Sugar
- 5 Ml Vanilla extract
- 1 Handful(s) Blueberry

- Butter

Orange marmalade

- 1 Unit(s) Orange
- 100 Ml Water
- 100 Gr Sugar

- Butter

Maple syrup aromatised

- 100 Ml Maple syrup
- 25 Gr Butter
- 1 Tsp Lemon zests

- Butter

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

French toast

Break the eggs in a medium bowl with the milk, sugar and the vanilla. Whisk everything together until the sugar is completely incorporated. Dip in the slices of bread into the mixture while removing the exceeding liquid. Cast iron pan, if you have, medium heat, throw a generous knob of butter, wait for it to be golden brown then colour both the surfaces of the bread. Make sure it is fully cooked on the inside and a bit crunchy, otherwise you can finalise the cooking in the oven.

Maple syrup

Everything in a sauce pan, bring up to a boil then let it slowly blend all together for 2-3mins at medium-low heat. Reserve then serve room temperature.

Orange marmalade

Cut the tip and the bottom of each orange and slice them in 8 pieces. In a stewpot, with cold water, cover them fully before bringing to a boil. Fire off, sieve them and repeat. For the third time, same but add the sugar with a parchment paper on top with a little whole in it and cook them for 40mins at medium heat. Blend them all together while adding the liquid separately for you to have the proper texture. Off in the fridge.

Montage

In a clean pan, a nice slice of French toast in, icing sugar everywhere, blueberry all over, a generous quenelle of marmalade on top and pour, and be generous, a lot of maple syrup. Final touch is a leaf of mint!

Bon appétit!