

# Honey toast with flambé fruits, vanilla and spices cream

## Recipe for 4 portions

### Description

Brioche roasted with honey, filled with pieces of flambéed fruit and topped with sweet spices and vanilla chantilly.

### Note

In order to spend less time in the kitchen, replace whipped cream with a scoop of ice cream.

### Ingredients

#### Brioche

- 4 Thick slice(s) Brioche
- 2 Tbsp Honey

#### Fruits

- 2 Unit(s) Banana
- 1 Unit(s) Yellow mango
- 1 Handful(s) Blueberry
- 1 Oz Cointreau
- 2 Tbsp Sugar

#### Chantilly

- 150 Ml 35% whipping cream
- 2 Tbsp Icing sugar
- 1 Tsp Vanilla extract
- 1 Pinch(es) Cinnamon
- 1 Pinch(es) Star anise powder

### Preparation

- Preparation time **30.00 mins**
- Preheat your **barbecue** at **400.00 F°**

#### Preparation

Place a mixing bowl containing the cream in the refrigerator.

Cut the center of each slice of brioche to form a basket, cut the piece of bread removed from the center of each slice into cubes. Place everything on a baking sheet lined with parchment paper and add a drizzle of honey. Place in the oven or on the barbecue for 5-6 minutes.

Peel and cut the fruit into pieces and place them in an aluminum dish.

#### Chantilly

Get your bowl with the cream out of the fridge, add the vanilla and sugar. Whisk it until nice and thick, not too thick. We just want to be able to hold it over our head without it falling.

Keep in the fridge.

### Flambé fruits

Place the aluminum dish containing the fruit in your barbecue and cook for 2 minutes. Sprinkle everything with Cointreau and flambé. Remove from the grill and let rest for a few minutes before serving.

### On the plate

Place the brioche basket in the bottom of a plate, then add a portion of flambé fruits in the centre. Garnish everything with the cubes of brioche bread and finish with a spoonful of whipped cream.

**Bon appétit!**