

FRENCH TOAST WITH VANILLA PEAR JAM

4 personnes 40 minutes Easy

Ingredients

For the jam

- 4 pears
- ½ vanilla pod
- Juice of half a lemon
- 2 tablespoons of powdered sugar

For the French toast

- 4 slices of Sliced Brioche
- 1 pear, 2 eggs
- 30g of sugar
- 10cl of milk
- 10cl liquid cream
- 10g of butter
- ½ teaspoon of vanilla powder

Preparation

For the jam, peel, seed and cut the pears into small pieces, then sprinkle them with the juice of half a lemon (to prevent them from turning black).

Caramelize the sugar in a pan, then add the pears and the vanilla pod cut lengthwise. Stir regularly for about 30 minutes over low heat. Let it cool down. Set aside.

For the French toast, mix the eggs, sugar, milk and cream in a large bowl, not forgetting the vanilla powder. Dip the slices of Brioche in the bowl and make sure they are well soaked. In a pan, melt the butter and cook the slices of Gâche for 3 to 4 minutes on each side.

Before serving, cut the peeled pear into four pieces.

On each plate, place a slice of warm Brioche, add the warm vanilla pear jam and place a fresh pear wedge. Serve.



Astuce

Sprinkle the pears with the juice of half a lemon to prevent them from turning black.