

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

Preparation

- 1- 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).
- 2- 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.
- 3- For the French toast, mix the eggs, sugar, milk and cream in a large bowl, not forgetting the vanilla powder. Dip the slices of Gâche 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.
- 4- Before serving, cut the peeled pear into four pieces.
- 5- On each plate, place a slice of warm Gâche, add the warm vanilla pear jam and place a fresh pear wedge. Serve.



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