

THE FIREHOUSE

RESTAURANT

Brioche French Toast

Deneb Williams, Executive Chef

INGREDIENTS

6 ea.	whole eggs
½ cup	half & half
¼ cup	orange marmalade
¼ cup	corn syrup
2 tbsp.	brown sugar
2 cups	strawberries, <i>sliced</i>
2 tbsp.	sugar
1 loaf	brioche
2 tbsp.	butter
2 tbsp.	powdered sugar
½ cup	maple syrup

PROCEDURE

Mix all batter ingredients and set aside. Macerate sliced berries with sugar and set aside. Preheat oven to 375°. Cut brioche into ¾" slices (8 slices per loaf). Soak the brioche in the batter for 5 minutes, turning once. In a non-stick skillet, melt 1 Tbsp butter over medium heat. Place soaked brioche in a single layer in the skillet and brown on both sides. Repeat with remaining butter until all of the brioche is browned. Place browned toast on a sheet tray and bake for 7-9 minutes or until the bread is puffed up like a soufflé.

To Serve

Immediately after baking, slice French toast diagonally and spoon strawberries on top. Sprinkle with powdered sugar and drizzle with maple syrup.