

French toast with red berries

Red berry jam

500 g frozen crumble mix
– apple & red fruits
200 g sugar

METHOD. Cook the fruit with the sugar on medium heat in a saucepan until thickened. Set aside to cool down.

Sautéed berries

500 g frozen crumble mix
– apple & red fruits
10 g butter
50 g sugar

METHOD. Melt the butter. Add the frozen crumble mix and sugar, and cook for 10 to 12 minutes. Set aside.

French toast

1 sliced bread
15 g butter
3 eggs
250 ml milk
150 ml cream
80 g sugar
40 g vanilla sugar
QS icing sugar

METHOD. Mix the eggs, sugar, milk, cream, and vanilla sugar until homogeneous. Arrange the bread slices in a rosace pattern in a gratin dish. Pour the mixture over the bread and let soak for at least 30 minutes. Preheat the oven to 180°C. Bake the French toast for 30 minutes. Serve with the red berry jam and sautéed berries on top, and icing sugar for garnish.

Notes
