



Crémé Brûlée French Toast



Ingredients

2 C. Heavy Cream
1 T. Pure Vanilla
10 Egg Yolks
1 Loaf Ciabatta or Italian Bread

½ C. Sugar
¼ t. Nutmeg
Oil for Frying
Toppings of Choice

How to Prepare

Preheat Oil in Deep Pan to 350°. Slice your bread into 1"- 1 ¼" slices and lay in single layer in 13x9 dish.

Place egg yolks in mixer and beat on high for 3-5 minutes until yolks begin to cream and become frothy. Add sugar little by little to egg yolks while mixer on low speed; followed by your vanilla and nutmeg. Mix all ingredients on high for 1-3 minutes until all sugar is dissolved and your mixture is creamy.

Gently fold in heavy cream with whisk or spatula until all cream is completely mixed in. Pour your mixture over your bread in your 13x9 pan. Let sit for at least 30 minutes but mixture can sit up to overnight in the refrigerator. This allows the bread to completely soak up the custard mixture you poured over it. If you choose to refrigerate for any period of time make sure to bring back to room temperature before you begin to fry your French toast.

Using tongs and being careful of the hot oil place 2-3 slices of your French toast into your pre-heated pan with oil. Fry 2-3 minutes per side until nice and golden brown. Remove from heat and place on wire rack to let some of the oil drain off from the frying process. Serve with toppings of your choice.

Bon Appétit!