

# HALLOWEEN FRENCH TOAST



**BUILT-IN  
KITCHEN  
APPLIANCES**

## Recipe (serves 2):

### French toast:

3 egg yolks.\*  
120ml full fat milk.\*  
3 tbsp light brown sugar.  
1 tsp vanilla extract.  
6 thick slices brioche bread.\*  
2 tbsp unsalted butter.\*

### Fig, blackberry, and raspberry compote:

3 figs, sliced into quarters.  
70g blackberries.  
70g raspberries.  
6 tbsp light brown sugar.

### Blackberry maple syrup:

100g blackberries.  
1 tsp lemon juice.  
120ml maple syrup.

### To serve:

6 tbsp Crème fraîche.\*  
Fresh blackberries, raspberries  
and figs.  
1 tbsp icing sugar.

Allergens marked with \*

## Step 1:

Place the blackberries and lemon juice in a small saucepan. Mash the blackberries, place a lid on the pan, and heat over a medium-high heat. Bring to the boil and simmer for 5-6 minutes. Remove from the heat and strain the liquid in a bowl using a sieve. Mix in the maple syrup and put to one side.

## Step 2:

For the compote, place the figs, blackberries, raspberries and sugar in a pan. Heat over a medium heat. Bring to the boil, place a lid on the pan and simmer for 8-10 minutes, stirring occasionally, until the liquid is slightly syrupy. Turn off the heat.

## Step 3:

To make the French toast, mix the egg yolks, milk, sugar and vanilla extract in a wide, shallow bowl. Melt half the butter in a large frying pan over a medium-high heat. Dip 3 slices of bread in the egg mix and fry for 4-5 minutes, turning once. Remove from pan and repeat with the rest of the bread. Enjoy!

