

French toast

- 4 eggs
- 1 cup heavy cream
- 1 tablespoon maple syrup
- ½ teaspoon vanilla extract
- 1 tablespoon Grand Marnier liqueur
- 1 teaspoon ground cinnamon, divided
- ⅙ teaspoon ground nutmeg
- 6 (½-inch thick) slices brioche bread, cut into halves
- 3 tablespoons butter

Ricotta cheese

- 1 quart whole milk
- 2 tablespoons fresh lemon juice

Makes 6 servings



Stuffed Brioche French Toast with Peach, Pecan, and Vanilla Honey Syrup

THE ALPINE HOUSE, JACKSON ∞ CHEF JEFFREY FRANKLIN

The perfect bread for making French toast, brioche is a light and fluffy egg bread that absorbs the batter very well. The chef recommends cooking the sliced bread over low heat to maintain moistness. Although the chef makes his own ricotta cheese, you may substitute prepared ricotta if desired.

To prepare the French toast:

In a large mixing bowl, whisk together the eggs, cream, maple syrup, vanilla extract, liqueur, ¼ teaspoon cinnamon, and nutmeg. Pour the egg mixture into a 13 x 9 x 2-inch baking dish and place the sliced bread in the dish. Turn the bread slices several times to absorb the mixture.

Heat the butter over medium-low heat in a large nonstick skillet or griddle. When the butter begins to bubble, place the bread slices in the pan and cook for 5 to 6 minutes on each side, or until golden brown.

To prepare the ricotta cheese:

Heat the milk in a heavy saucepan over medium heat, being careful not to scald. Stir in the lemon juice and cook over medium heat to 200 degrees (test the heat with a candy thermometer). Remove the pan from the heat and cover; set aside to rest undisturbed for 15 minutes. Line a colander with fine cheesecloth and slowly pour the milk into the colander. Set aside to drain for 1 hour.

(continued)

Peach, pecan, and vanilla honey syrup

- 1 cup honey
- 4 ripe white peaches,
pitted and cut into eighths
- 1 teaspoon vanilla extract
- ⅓ cup coarsely chopped
toasted pecans
- ¼ cup Grand Marnier liqueur

Makes 6 servings

To prepare the peach, pecan, and vanilla honey syrup:

Heat the honey over low heat in a medium saucepan, about 5 minutes. Add the peaches, vanilla, pecans, and liqueur and simmer for 10 minutes, or until warmed through.

Presentation:

Place the sliced toast on a plate and top with 2 tablespoons of warm ricotta cheese. Place another slice of toast over the cheese and drizzle with warm honey syrup. Sprinkle a light dusting of ground cinnamon on the plate around the French toast and serve immediately.

