



Panettone French Toast

2 servings



Easy

up to 10 Min.



Ingredients:

For the French Toast:

about 500 g Panettone (4 thick slices)
3 Large Eggs
100 ml Whole Milk
50 ml Double Cream
1 tsp Taylor & Colledge Vanilla Bean Paste
15 ml Vegetable Oil (1tbsp)

To Serve:

150 ml Double Cream (extra thick or whipped)
about 30 g Pomegranate Seeds
1 g Orange Zest (zest of 1 orange)
25 g Flaked Almonds
30 ml Maple Syrup (2tbsp)

- 1 Pop the eggs, milk, cream and Vanilla Bean Paste in a large bowl and whisk together until all combined. Pour into a large shallow bowl (big enough to fit a slice of panettone in). One at a time dip the slices of panettone into the egg mixture and leave on each side for about 30 seconds.
- 2 Whilst your panettone is soaking, heat a large frying pan with the oil over a medium heat. Once your pan and oil is hot, add a slice of soaked panettone and fry on each side for about 1-2 minute until golden and slightly crispy.
- 3 Pop onto a lined baking tray and place in the oven on a low heat to keep warm whilst you fry the other slices.
- 4 Once your panettone French toast is ready pop onto a plate and top with a dollop of cream, sprinkling of flaked almonds, pomegranate seeds and orange zest. Finally finish with a drizzle of maple syrup and ta-dah your festive brunch is ready to serve and tuck into!



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