

FESTIVE FRENCH TOAST

Christmas Specials 2024
Breakfast
Main plate

10ml	Veg oil
3 slices	Brioche
50ml	French toast mix SR
40g	Berry puree - DK
30g	Pistachio ganache DK
2g	Crushed pistachio
6 each	Poached clementine SR

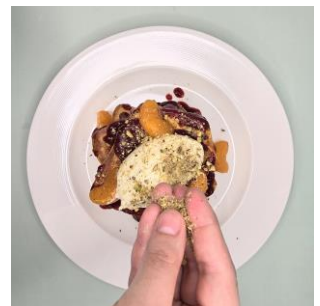
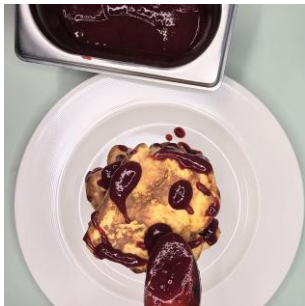


PREP JOBS

1. Make French toast mix
2. Re whip pistachio ganache daily and place in piping bag

METHOD

1. Dip brioche both sides in the French toast mix
2. In a hot non-stick frying pan add oil and cook brioche inside on a medium heat until golden brown, place in the oven for 2 minutes
3. Place French toast on hot plate all stacked on top of each other
4. Spoon the winter Berry puree on top
5. Randomly place clementines over the top of the toast
6. Quenelle Pistachio ganache and sprinkle crushed pistachio on top



SAFETY STEPS

1. Use a white chopping board to prepare brioche.
2. Use a green chopping board to prepare clementines.
3. Keep crushed pistachio in a designated red container.
4. Wash hands after touching nuts.