

# FRENCH TOAST

Autumn ALC menu 2024  
Breakfast  
Main plate | Sauce jug

## SALTED BUTTER



10ml Veg oil  
3 slices Brioche  
50ml French toast mix SR

## MAPLE & BACON



## BERRIES



## METHOD FRENCH TOAST

1. Make French toast mix Sub recipe
2. Dip brioche both sides in the French toast mix
3. In a hot non-stick frying pan add oil and cook brioche inside on a medium heat until golden brown then place in oven for 2-3 mins
4. Place French toast on hot plate all stacked on top of each other

### SALTED BUTTER

30ml Maple syrup  
20g FOH butter

### MAPLE & BACON

30ml Maple syrup  
20g Vanilla Chantilly SR  
3 slices French streaky bacon SR

### BERRIES

40g Berry purée - DK  
4 each Fresh raspberries  
8 each Blueberries  
1 each Strawberry (cut into 6)  
10ml Maple syrup  
20g Vanilla Chantilly SR  
2 each Mint - leaves chiffonade

**SALTED BUTTER** - Drizzle a little maple syrup over the top and finish with the FOH butter & Serve the remaining syrup on the side

**MAPLE & BACON** - Reheat streaky bacon under the salamander then place on top Drizzle a little maple syrup over the top and finish with Vanilla Chantilly & serve the remaining syrup on the side

**BERRIES** - Spoon the winter Berry purée on top & randomly place berries over the top of the toast then drizzle with maple syrup & spoon the vanilla Chantilly on top & garnish with mint chiffonade

