



Brulee French toast

Making French toast doesn't have to be a chore. You can cook large quantities at the same time, using the combi-steam oven. Add a delicious crunchy brulee topping for a special treat.

Gaggenau appliances

Combi-steam oven

Preparation time 10 minutes

Cooking time 15 minutes

Serves 6

Category Breakfast, brunch

Ingredients

350g loaf Japanese white milk bread (Shokupan), or brioche

4 eggs

1/3 cup milk

1 tsp cinnamon

1 tbsp maple sugar,
or golden caster sugar

Pinch salt

6 tbsp Crème brulee sugar

Fresh berries to serve

Maple syrup to serve

Preparation

1. Preheat oven to **Hot air 200°C + 30% humidity**.
2. Cut bread into 6 thick slices. Whisk eggs, milk, cinnamon, maple sugar and salt in a large shallow flat bottomed dish. Place bread in the dish and allow to soak for 5 minutes. Turn over to coat both sides.
3. Place the bread on a lined stainless steel unperforated tray . Sprinkle one tablespoon of brulee sugar thickly over each slice. Cook in oven on shelf position 2 for 15 to 20 minutes until golden.

To finish

1. Serve with berries and extra maple syrup.

Note

Crème brulee sugar has the same texture as white sugar, with some of the molasses content left in during the refining process. It is available from specialty food stores like Essential Ingredient.

Maple sugar is made from the sap of the maple tree. It has a distinctive maple flavour.

Shokupan is Japanese white milk bread. It is available from select bakeries.