



BRIOCHE FRENCH TOAST WITH ALMOND FRANGIPANE AND STRAWBERRIES

Appliance: **Combi Microwave Oven**

Servings: **4-6**

In this recipe for baked French Toast, slices of airy brioche bread are spread with an almond frangipane and layered with fresh strawberries and strawberry preserves to create a special breakfast treat. The butter needs to be very soft to make the frangipane, the 90W setting is ideal for softening butter.

Ingredients

1 loaf brioche bread, cut into ½" thick slices
½ cup (48 g) almond meal
½ cup (113 g) unsalted butter, softened
⅓ cup (70 g) sugar
2 cups (250 g) strawberries, cut into ¼" thick slices
½ cup (158 g) strawberry preserves
6 large eggs
2 cups (500 mL) half and half
¼ tsp vanilla extract

Instructions

Lightly grease or spray an oven safe casserole dish, approximately 9" x 13".

Combine the softened butter with the almond meal and sugar and carefully spread a layer of the frangipane over each slice of the brioche bread. Arrange a layer of the bread in the bottom of the casserole dish. Spread the sliced strawberries evenly over the bread layer and spread the strawberry preserves over the strawberries. Arrange the remainder of the bread slices with the almond frangipane mixture facing down over the strawberries.

Combine the eggs and half and half in a large mixing bowl and beat well to combine. Stir in the vanilla and pour ½ of the mixture into the casserole dish. Allow the liquid to soak into the bread then carefully add the remainder of the liquid.

The casserole can be baked immediately or refrigerated overnight.

To bake the casserole, select the Convection mode with the left control knob, change the temperature to 340°F degrees with the right control knob, place the casserole on the wire rack on rack position 2, counting up from the bottom and press Play to start. Bake the casserole for 35 - 40 minutes until set.

Notes

To reduce the cooking time, touch the Microwave + symbol and use the default setting of 180W and bake for 20 minutes.
