



## JERNEJ KITCHEN

# CLASSIC FRENCH TOAST

*In this recipe, we cover everything you need to know about How to Make the Best Classic French Toast. 15-Minute Recipe, worth the work.*

MAKES	6	FRENCH TOASTS
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

### FRENCH TOAST

- 6 slices of one day old bread (brioche, milk, hokkaido)
- 4 eggs
- 240 ml (1 cup) full-fat milk
- 120 ml (1/2 cup) whipping cream
- 1/2 tsp salt
- 1 tsp vanilla paste
- 1 tbsp sugar
- 1 tbsp butter
- 1 tbsp clarified butter

### TOOLS AND EQUIPEMENT

- bread knife
- cutting board
- deep baking dish
- whisk
- large non-stick pan
- paper towels

### PREPARATION

Cut the bread into 2 - 3 cm or 1-inch thick slices. In a deep baking dish, combine the eggs, milk, whipping cream, salt, vanilla, and sugar. Beat with a whisk until you get a smooth mixture. Dip each slice of bread into the mixture separately. Before adding the next portion of bread, make sure to whisk the liquid mixture quickly. Leave the bread in the mix for a minute. The bread has to be coated all the way around and all the way through.

### TIP

*If you feel like you can't get the liquid all the way through the interior of the bread, then prick it a couple of times with a fork.*

### COOK

Place a large non-stick pan with the butter and clarified butter to medium-high heat. Using a spatula, transfer the french toast to the pan. Cook two slices of bread at a time, making sure not to overcrowd the pan. Cook for 4 minutes per side.

### TIP

*Feel free to use vegetable oil or coconut oil instead of clarified butter.*

### SERVE

Line a wire rack or a plate with paper towels. Place the cooked french toast on the towels to get rid of any excess oil. Divide the toasts between plates, and serve. Optionally dust with icing sugar, or drizzle with maple syrup. Serve warm or at room temperature.