

## Maple Almond Crunch Brioche French Toast

Sourced from Weber Australia – [www.weber.com/au](http://www.weber.com/au)

### *Ingredients*

- 2 eggs
- ½ tsp vanilla extract
- 1 tbsp milk
- 1 tsp cinnamon
- 4 slices brioche bread (or plain sliced bread)
- 40 g butter
- Fresh strawberries, to serve (optional)
- ½ cup flaked almonds
- 100 ml pure maple syrup, plus extra to serve



### *Directions*

Step 1 – Prepare your barbecue for direct cooking over medium heat (180°C to 230°C) with a hotplate (or use a Weber Ware Frying Pan- instructions for pan in step 3 onwards).

Step 2 – In a dish, whisk together the eggs, vanilla, milk and cinnamon.

Step 3 – Once the barbecue has preheated. Place a Weber Ware Frying Pan onto the barbecue and add the flaked almonds and maple syrup. Cook over direct medium heat, stirring as needed with a silicone spoon, for approximately 8 minutes, or until the maple syrup is deep golden. For the maple to set hard it needs to be deep golden (but not burnt). Pour out onto a sheet of baking paper and leave to cool completely. Clean the frying pan if you are using it to cook the French toast.

Step 4 – Dip the slices of bread into the egg mixture, let the excess drip off and place onto a plate in a single layer ready to cook.

Step 5 – If using a Weber Ware pan, add it to the barbecue and leave to preheat for 5 minutes. If using a hotplate, it is a good idea to test the temperature first (see tip below).

Step 6 – Melt a little the butter in the pan or the hotplate and add the bread. Cook for 4 minutes on each side over direct medium heat, or until golden. Remove from the barbecue once cooked.

Step 7 – Break up and crush candied maple almonds with your hands. Serve the French toast immediately with the maple almonds, extra maple syrup and strawberries.

### Recipe tip:

If using a hotplate, before adding French toast, place a piece of plain bread onto the hotplate, it should turn golden in 2 minutes. If it cooked too quickly or burnt, you will need to turn down the heat and wait for the temperature to reduce.

