

FRENCH TOAST WITH SWEET FRIED EGG



USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Red chilli puree
450g



Bresc Tapenade figs 325g

INGREDIENTS

4 

- 4 slices of sugar loaf
- 4 halves of tinned apricots
- 1 egg
- 2.5 dl milk
- 1.5 dl coconut milk
- 1 dl whipping cream
- 50 g Bresc Tapenade dates
- 20 g sugar
- 15 g vanilla sugar
- 10 g Bresc Lemongrass puree
- 5 g cinnamon
- 3 g agar agar
- 250 g Marscapone
- 100 g sugar
- 30 g Bresc Lemongrass puree
- 3 eggs
- 50 g butter
- 50 g sugar
- 45 g flour
- 45 g ground almonds
- 30 g almond flakes
- 5 g Bresc Red chilli puree
- 1 orange (grated peel)
- 1 pomegranate

PREPARATION METHOD

Mix the coconut milk with the cream, lemongrass puree, sugar and agar agar. Bring to the boil. Place a dish in the freezer so that it is very cold when you use it. Place plastic foil on the cooled dish and scoop the coconut mixture on to it, allow it to run slightly. Place a half apricot in the middle of the coconut mixture and allow to firm in the fridge. Mix the egg, cinnamon, vanilla sugar, milk and figs tapenade in a large bowl. Dip the slices of sugar loaf in the egg mixture and fry them in a frying pan until golden-brown. Place the slices of sugar bread on an oven rack and place the fried eggs on top. Heat them in the oven for 3 minutes at 160°C.

Separate the eggs and whisk the egg white until fluffy. Mix the egg yolks with the sugar and whisk until fluffy. Add the lemongrass puree and mix the Mascarpone into it. Fold in the egg white with a spatula and allow to firm.

Mix the butter, sugar, flour, ground almonds and almond flakes, red chilli puree and orange together. Spread the mixture on a baking tray and bake at 180°C for 20 minutes until golden-brown. Leave the crumble to cool for about 5 minutes. Allow to harden, then break into pieces.

Divide the lemongrass mousse and crumble over the French toast.