



French Toast

Jay C. Veregge ~ Executive Chef
(serves 4)

INGREDIENTS

8 pieces walnut levain, 2" thick slices
10 ea whole eggs
1 cup heavy cream
3 Tbsp vanilla extract
4 oz Grand Marnier
2 oz unsalted butter
2 Tbsp powdered sugar
4 fresh mint sprigs

TOPPING INGREDIENTS

¼ cup dried cranberries
1 cup toasted whole pecans
1 oz Grand Marnier
3 oz clover honey

PROCEDURE

- Mix together eggs, cream, vanilla and Grand Marnier.
- Soak levain overnight in egg mixture in a single layer, turning once before going to bed.
- Mix together all topping ingredients and set aside.
- Melt butter in a non-stick pan over medium heat.
- Cook levain for 2 minutes on each side or until browned.
- Remove from pan and place on plate.
- Spoon topping over french toast and garnish with powder sugar and a sprig of mint.
- Serve with syrup, if desired.