
Dean Brettschneider's

Cinnamon French Toast

Worth getting out of bed for, Dean's decadent french toast only takes minutes to whip up, but looks and tastes like you've been cooking for days. The key is a thick slice of good quality brioche and a fresh tangy lemon curd as the hero.



INGREDIENTS

8 eggs
360ml milk
1 lemon, grated for zest
4 tablespoons ground cinnamon
1 teaspoon vanilla essence
4 slices brioche or a soft sweet bread,
each 2.5cm (1 inch) thick
2 tablespoons butter
Vegetable oil, as needed

Lemon Curd

220g sugar
3 large eggs
2 lemons, juice extracted
1 lemon, grated for zest
100g butter

Topping

A handful of fresh berries
A handful of pistachio nuts, chopped

METHOD

1. The lemon curd can be prepared in advance and kept in an airtight jar in the refrigerator for 2-3 weeks. To make the lemon curd, place all the ingredients in a saucepan over low heat and beat rapidly with a whisk, until the consistency of honey. Be careful not to let the mixture come to a boil. Pass the lemon curd through a sieve and set aside to cool. Chill before using.
2. Prepare the French toast. Combine the eggs, milk, lemon zest, ground cinnamon and vanilla in a large bowl. Beat lightly.
3. Soak a slice of bread in the egg mixture until the bread feels soft but isn't falling apart.
4. Heat ½ tablespoon of butter and some oil in a frying pan over low heat.
5. Add the soaked bread and let it cook slowly until golden before flipping it over to cook the other side. French toast should have a spongy texture on the inside and be golden and crisp on the outside. Transfer to a serving plate.
6. Repeat with the remaining slices of bread.
7. Spread the toast with lemon curd and top with fresh berries and pistachio nuts. Garnish as desired and serve warm.