

## CRÈME BRÛLÉE FRENCH TOAST WITH SCORCHED GRAPEFRUIT AND GRAND MARNIER

Crème brůlée is an enduring favourite of dessert menus all over the world. We've taken inspiration from its original, rich flavours of vanilla, crunchy sugar and nutmeg to reinvent French toast. Segments of tart, bittersweet grapefruit balance the richness and make it a mouth-watering – any time of day.

Prep time 15 minutes | Cook time 10 minutes | Serves 4

## INGREDIENTS

4 slices of bread (A day or two old is better)

3 Clarence Court Old Cotswold Legbar eggs

150ml whole milk

Whole nutmeg, freshly grated

2 teaspoons vanilla paste

4 tablespoons soft brown sugar (or coconut sugar), plus 6 tablespoons for sprinkling

2 tablespoons Grand Marnier (or a liqueur of your choice)

2 red grapefruits

100g unsalted butter

A few sprigs of mint





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## METHOD

Slice the bread and place to one side, then crack the eggs into a large, shallow bowl and whisk well.

Add the milk, nutmeg, vanilla paste, sugar, and Grand Marnier, then whisk again and place the bowl to one side.

Peel and segment the grapefruit, lay the grapefruit pieces on a non-stick baking tray and place to one side. Pre-heat the grill, or you can use a blow torch later for this step.

Lay 2 slices of bread into the egg mix and allow them to soak for around 30 seconds.

Place a large, non-stick frying pan on a medium heat and add half of the butter. Allow it to melt and bubble a little, then add the first two slices of bread to the pan and fry on each side for around 2-3 minutes, until golden brown.

Remove from the pan and place on a baking tray lined with foil. Repeat the process with the remaining slices of bread and butter.

Whilst these are cooking, scatter 2 tablespoons of sugar over the grapefruit segments and place under the grill for 2 minutes to caramelise a little (if not using a blow torch). Remove from the grill and place to one side.

When all the bread is cooked, scatter the sugar over the slices and place them under the grill for 2 minutes to caramelise.

Remove the tray from the grill and carefully transfer a slice of toast to each plate. Top with the grilled grapefruit segments and some fresh mint leaves. Enjoy!

