



# PISTACHIO FRENCH TOAST

*Golden and crisp on the outside with a soft, custardy centre, these pistachio cream-stuffed French toast fingers are pure breakfast indulgence. Drying the bread first gives each slice the perfect texture, soaking up the rich egg mixture while holding the silky pistachio filling within. Finished with maple syrup and chopped pistachios, they're made for slow weekend mornings.*

Prep time 20 minutes | Cook time 8 minutes, plus bread drying time | Serves 2 to 4

3 chunky slices of white bread (around 3cm thick)  
120g pistachio creme  
2 large Seabright Sage eggs  
50ml milk  
10g brown sugar  
½ teaspoon vanilla paste  
20g unsalted butter for the pan

## To serve

Chopped pistachios  
Maple syrup

Heat the oven to 120°C/100°C fan. Cut each slice of bread in half and place them in the oven for around 20 minutes until very dry but not coloured.

Transfer the pistachio creme to a piping bag fitted with a medium-sized round or star piping nozzle. Use a wooden spoon handle or chopstick to create a hole through the centre of each slice of bread, lengthwise. Squeeze the pistachio filling into the toasts from each side to reach the middle.

Beat the eggs, milk, brown sugar and vanilla in a shallow bowl. Coat the French toast on all sides, giving the bread time to soak up the egg mixture.

Heat the butter in a large nonstick frying pan on a medium-low heat. Once it is foaming, add the fingers and cook them for about 60 to 90 seconds per side until they are golden.

Divide between plates, drizzle with maple syrup, then scatter with chopped pistachios and serve.



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