

FRENCH TOAST WITH CRANBERRY SAUCE



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 6 servings*

| Reorder No. | Description | Amount |
|------------------------|---|------------------|
| Cranberry Sauce | | |
| 546051 | Cranberries | 2 cups |
| 860311 | Brown Sugar | ½ cup |
| 895320 | Orange Zest | ¼ Tsp. |
| 299405 | GFS* Unsalted Butter | 6 Tbsp. |
| 424307 | Kosher Salt | ½ Tsp. |
| 457341 | Gordon Choice* 36% Heavy Whipping Cream | ½ lb. |
| | Water | 2 Tbsp. |
| French Toast | | |
| 505412 | Gordon Choice Large Grade A Shell Eggs | 6 eggs |
| 457341 | Gordon Choice 36% Heavy Whipping Cream | ¾ cup |
| 860311 | Brown Sugar | 1 ½ Tbsp, packed |
| 513873 | GFS Pure Vanilla Extract | ¼ Tsp. |
| 424307 | Kosher Salt | ¼ Tsp. |
| 506552 | Brioche Sliced Bread | 12 slices |
| 496375 | GFS Ready-to-Use Real Whipped Cream | for topping |

Preparation Instructions

Wash hands.

In a medium saucepan, combine chopped cranberries with brown sugar, orange zest, salt, and water and bring to a boil.

Simmer over medium heat, stirring occasionally, until cranberries are soft and sauce becomes red, approx. 5 minutes. Remove cranberry mixture from heat and whisk in butter and heavy cream. Cook over low heat, whisking, until butter is completely melted and sauce is hot, about 3 minutes. Keep cranberry sauce warm over very low heat.

In a large baking dish, whisk eggs with heavy cream, brown sugar, vanilla extract, and salt. Heat a large skillet and lightly butter it. Working in batches, dip half of brioche slices in egg mixture, turning them, until they are well-moistened. Transfer soaked brioche to skillet and cook until French toast is golden brown. Repeat with remaining brioche slices.

Serve French toast with cranberry sauce and whipped cream.