

THE UN-COOKBOOK  
OF

FRENCH TOAST:  
BRIOCHE STYLE

OUR FINAL  
FREEZER

YOU CAN THANK OUR ITERATIVE COOKING PROCESS FOR THIS RECIPE, WHICH RESULTED FROM SIX YEARS OF EXPERIMENTATION, WITH A SMATTERING OF FORTUNATE MISTAKES. WE FINALLY SETTLED ON USING BRIOCHE AS THE BEST BREAD FOR SOAKING UP THE EGG AND MILK MIXTURE, AS IT WAS THE MOST ABSORBENT, WHICH MAXIMIZED THE CUSTARDY-NESS.



## EQUIPMENT YOU'LL NEED

- \_\_\_ LARGE ALUMINUM PAN
- \_\_\_ ELECTRIC GRIDDLE
- \_\_\_ MIXING BOWL
- \_\_\_ JELLYROLL PAN AND WIRE RACK
- \_\_\_ SPATULA
- \_\_\_ CUTTING BOARD AND KNIFE
- \_\_\_ MEASURING CUPS AND FORK



## RECIPE FOR FRENCH TOAST: FOR 8 SLICES

- \_\_\_ 1 LOAF OF BRIOCHE BREAD
- \_\_\_ 8 EGGS
- \_\_\_ 8 TB MAPLE SYRUP
- \_\_\_ 1/2 PIECE OF NUTMEG (GROUND)
- \_\_\_ PINCH OF SALT
- \_\_\_ 2 2/3 CUPS WHOLE MILK
- \_\_\_ STICK OF BUTTER FOR BUTTERING  
THE GRIDDLE



## WHAT YOU'LL NEED TO DO

1 CUT THE LOAF OF BRIOCHE INTO 8 SLICES OF EQUAL SIZE.

2 SET THE OVEN TEMPERATURE TO 300 DEGREES. PUT THE SLICES ON A WIRE RACK THAT SITS ON A JELLYROLL PAN. BAKE THE SLICES FOR 20 MINUTES AT 300 DEGREES.



3 COMBINE THE EGGS, MAPLE SYRUP, NUTMEG, AND SALT IN A MIXING BOWL. COMBINE WELL.

4 ADD MILK TO THE MIXTURE AND COMBINE WELL.

5 CHECK THE BREAD AFTER 20 MINUTES. FLIP THE BREAD AND BAKE FOR ANOTHER 20 MINUTES.

6 CHECK THE BREAD AT 40 MINUTES TO DETERMINE IF IT NEEDS ANOTHER 10 MINUTES IN THE OVEN. THE BREAD SHOULD SOUND LIKE A CROU-TON WHEN YOU HIT IT WITH A SPOON.

7 PUT THE DRIED BREAD INTO THE LARGE ALUMINUM PAN. FOLD UP THE SIDE OF THE PAN SO THAT THE PAN FITS PERFECTLY WITH THE BREAD, WITH EACH SLICE LYING FLAT.



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# WHAT YOU'LL NEED TO DO

8 POUR THE CUSTARD MIXTURE OVER  
TOP OF THE WARM SLICES OF BREAD 13  
AS THEY COME OUT OF THE OVEN.

9 LET THE BREAD SOAK FOR 10  
MINUTES.

FLIP EACH SLICE OF BREAD AND  
ALLOW THE BREAD TO SOAK FOR  
ANOTHER 10 MINUTES.

10 ALL LIQUID  
HAS BEEN  
ABSORBED.



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COOK THE SLICES FOR 5-7 MINUTES  
ON THE FIRST SIDE.

FLIP EACH SLICE OF FRENCH TOAST,  
TAKING CARE TO BUTTER THE GRID-  
DLE BEFORE COMPLETELY TURNING  
THE BREAD OVER. THIS ENSURES  
THAT THE OTHER SIDE OF THE  
TOAST IS JUST AS BUTTERY.

11 TURN THE ELECTRIC GRIDDLE TO  
325. BUTTER THE GRIDDLE. WHEN  
THE BUTTER IS SIZZLING, YOU'RE  
READY TO COOK THE SLICES.



12 FLIP EACH PIECE OF SOAKED BREAD  
"SOAK SIDE DOWN" TO ALLOW FOR  
MAXIMUM CUSTARDY-NESS.

15 COOK THE OTHER SIDE OF THE  
SLICES FOR 5-7 MINUTES.

16 REMOVE THE SLICES FROM THE  
GRIDDLE.