

Panettone French Toast with Orange Cream

Yield: 6 servings



Ingredients

Orange cream:

- 1 cup heavy cream
- ¼ tsp orange zest
- ½ tsp vanilla extract
- 1 tbsp sugar

Panettone French toast:

- 1 small panettone
- 4 eggs
- 1 cup whole milk
- 2 tsp vanilla extract
- ¼ tsp almond extract
- 2 tbsp honey
- Butter, to cook
- Maple syrup, to drizzle

Directions

Orange cream:

Using an electric mixer, whisk the cream until it reaches soft peaks. Add the orange zest, vanilla extract, and sugar. Continue to whisk until stiff peaks. Be very careful not to over-mix. Refrigerate until ready to serve.

Panettone French toast:

Preheat the oven to 350°F. Slice the panettone in half, and from there into ½ inch slices. In a mixing bowl, beat the eggs. Whisk in the milk, vanilla extract, almond extract, and honey. Preheat a flattop griddle over medium heat (you can also use a sauté pan). Meanwhile, dip each piece of bread into the custard mixture. Line the bread onto a rack. Once the griddle is hot, add enough butter to coat your surface completely (my flattop takes about 2-3 tablespoons). Place each piece of bread onto

the griddle. Cook each side until golden brown (about 3-4 minutes per side). Work in batches if all of the bread won't fit on your surface, adding more butter for each batch. Line the bread onto a baking sheet and bake for a few minutes until done.

To serve:

Serve the panettone French toast with a dollop of orange cream and a generous drizzle of maple syrup.