



## BRIOCHE FRENCH TOAST WITH COCONUT AND PINEAPPLE



X 4



10 min



10 min frying pan

**Peel the pineapple** and remove the fibrous core. Cut into 8 portions. Melt 30 g of butter. Add the sugar. Brown the pineapple slices in it.

**Whisk the eggs and coconut milk.** Soak the brioche slices in this mixture.

**Melt the remaining butter in the pan.** Brown the brioche slices on both sides.

**Serve the Brioche French toast** with caramelised pineapple slices on top.

**Garnish with icing sugar or grated coconut.**

- 4 brioche slices 2 cm thick
- 2 eggs
- 40 cl coconut milk
- ½ pineapple
- 25 g sugar
- 2 x 30 g butter
- Icing sugar or grated coconut for garnishing

### CHEF' TIP

Change the flavours depending on the season by replacing the pineapple with apples, peaches or even apricots.