



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.