

goodFOOD

SUBSCRIBER CLUB



EXCLUSIVE RECIPE

Pecan-crusted French toast with tahini & maple whipped mascarpone

SERVES 2-4 **PREP 10-15 mins** **COOK 5-10 mins** **EASY V**

Indulge in this decadent brunch dish that makes the most of leftover brioche, panettone or challah bread. Cassie Best

3 eggs
150ml whole milk, plus a splash if needed
1 tsp vanilla extract
2 tsp maple syrup
¼ tsp ground cinnamon
4 thick slices of brioche, panettone or challah bread

75g pecans, finely chopped
2 tbsp unsalted butter
For the whipped mascarpone
150g mascarpone
2 tbsp tahini
3 tbsp maple syrup, plus extra to serve
½ tsp vanilla extract

1 Heat the oven to 160C/140C fan/gas 3. Whisk the eggs, milk, vanilla, maple syrup, cinnamon and a pinch of salt in a shallow dish. Dip each slice of brioche bread into the egg mixture, making sure both sides are well coated. Leave each slice to soak for a few minutes.

2 Spread the chopped pecans out on a separate plate. Press the soaked bread slices into the chopped pecans, coating both sides well.

3 Melt a little of the butter in a large frying pan over a medium heat. Add the pecan-crusted bread slices in batches and cook until golden brown and crispy, about

2-3 mins each side. Add more butter as needed for each batch. Once cooked, transfer to a baking tray and put it in the oven to keep warm while you prepare the whipped mascarpone. (Don't leave it for more than 10 mins as it will dry out).

4 Combine the mascarpone, tahini, maple syrup, and vanilla extract in a mixing bowl. Whisk until smooth, adding a splash of milk if it's too thick.

5 Arrange the toast on serving plates. Serve warm, topped with a generous dollop of the mascarpone and a drizzle of maple syrup.

PER SERVING (4) 775 kcal • fat 55g • saturates 24g • carbs 51g • sugars 23g • fibre 4g • protein 16g • salt 0.9g