



Panzanella French Toast

Serving:

6

Type:

Dairy

Author:

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Notes:

Savory French Toast topped with delicious salad? Why not?

Ingredients:

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Extra Virgin Olive Oil for sautéing

4 large Eggs

½ C Milk

½ C Heavy Cream

½ C grated Parmesan Cheese

½ t dry Mustard

1 t Kosher Salt

1 T fresh Basil, minced

2 T Basil Pesto

Freshly Ground Black Pepper, to taste

6 slices Brioche Bread, cut one inch thick

For the Caprese Salad:

3 medium Heirloom Tomatoes, seeded and chopped

8 oz fresh Mozzarella, cut into cubes

½ C fresh Basil, leaves chopped

1 clove Garlic, chopped

1 T Extra Virgin Olive Oil

Salt and pepper to taste

Directions:

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In a large bowl, mix the tomatoes, mozzarella, basil, extra virgin olive oil, garlic, salt and pepper. Set aside.

In a bowl, whisk the eggs, milk, and cream until well combined. Whisk in the parmesan, basil pesto, mustard, salt, pepper and basil.

Pour about $\frac{1}{4}$ inch of oil into a large skillet over medium heat. While the oil is heating, add 2 pieces bread to the batter and soak, flipping frequently, until thoroughly saturated with the egg mixture, 1-2 minutes. Add the bread to the hot oil and cook until golden brown, flip and continue cooking about two minutes per side.

Place the French Toast on a platter, top with the caprese tomato salad. Season with more grated parmesan cheese, salt and pepper if desired.

You can also add additional condiments like tabasco or pesto if desired.

Tips:

Enjoy and cheers to all the Moms!