



FRENCH toast with HONEY ROASTED PEACHERINES

serves 6

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INGREDIENTS

FOR ROASTED PEACHERINES

- 6 peacherines (or other ripe stone fruit of your choice)
- 2 tablespoons runny honey
- 2 tablespoons butter

FOR FRENCH toast

- 1 cup milk (250ml)
- 2 eggs
- 2 tablespoons caster sugar
- 2 teaspoons vanilla extract
- 1 brioche loaf (or white bread)
- 2 teaspoons ground cinnamon
- 30g butter

EQUIPMENT

- measuring spoons
- bowls
- knife
- chopping board
- whisk
- large non-stick frying pan
- egg flip
- large roasting tin
- alfoil
- baking paper
- shallow dish

METHOD - THIS RECIPE REQUIRES ADULT SUPERVISION

1. Preheat oven to 200°C.
2. Cut the peacherines into quarters and remove the stone (this can be done after cooking).
3. Line the roasting tin with baking paper to prevent the fruit from sticking.
4. Tip the prepared fruit into the roasting tin, drizzle with the honey and add the butter..
5. Roast for 30 minutes in the hot oven.
6. Meanwhile, cut 8 thick slices of brioche from the loaf.
7. In a medium-sized bowl whisk together the eggs, milk, sugar, vanilla and cinnamon. Pour into a shallow dish. Working with two slices at a time, soak the bread for about a minute each side in the egg mixture.
8. Melt a little of the butter in the frying pan and cook the bread until golden, about two minutes each side.
9. Transfer the French toast to a warm plate and cover with alfoil to keep warm. Repeat with the remaining brioche and egg mixture.
10. Serve two slices of French toast with the warm roasted peacherines and drizzle with the sticky juices from the roasting dish. Dollop with cream if you wish.

FROM THE MARKET

- Cream and Milk – Fleurieu Milk Company, B.-d. Farm Paris Creek, Murray Valley Cheese, Alexandrina Cheese Company
- Butter – B.-d. Farm Paris Creek
- Eggs – Rosie's Free Range Eggs
- Honey – Do Bee Honey and Friebe's
- Brioche and Bread – Chocoholics Synonymous, Flour Power and Riviera Bakery
- Stone Fruit – Apricot Grove, B & A Andonopoulos and Cooinda Proprietors