



FINCH + FENNEL

Mulled Brioche French Toast

INGREDIENTS:

- 3 Tbsp F+F Mulling Spice Blend
- Cheesecloth, as needed
- 3 c Whole Milk
- 3 Large Eggs
- 1 tsp grated F+F Whole Nutmeg Spice
- 2 tsp Cinnamon
- Juice & Zest of 1 Orange
- 1 Loaf Brioche Bread (or a thick white bread)

TOPPINGS:

- Butter
- F+F Small Batch Vermont Maple Syrup
- Powdered Sugar

DIRECTIONS:

1. Create a sachet by cutting a 3-4 inch square of double-layered cheesecloth. Fill with 3 tablespoons of F+F Mulling Spice Blend. Bring together the 4 corners of the cheesecloth sachet & tie with bakers' string, so that the spices are fully contained.
2. Bring milk to a low simmer. Once you see some bubbles, add the mulling spice sachet. Remove from heat & let it sit for 20 minutes, or until cooled.
3. Once cooled, remove the sachet with a mesh sieve or spoon.
4. Make sure your mulled milk is cool to touch & then whisk in the eggs.
5. Grate F+F Whole Nutmeg Spice into milk & egg mixture. Add cinnamon, zest & juice of one orange. Stir until combined.
6. Arrange sliced brioche bread in a baking dish & pour the milk egg mixture over it, allowing it to fully soak. Cover & refrigerate 4 hours, or overnight for best flavor.
7. Bake at 325°F for 25 minutes. Finish on low broiler for 2 minutes to get the desired crisp.
8. Serve with butter, F+F Small Batch Vermont Maple Syrup & powdered sugar.



Enjoy!

