



FINCH + FENNEL

## Seville French Toast

PREP TIME: 1-3 Minutes

COOK TIME: 10-20 Minutes

### INGREDIENTS:

2 Tbsp Butter

2 Large Eggs

½ c Whole Milk

¼ c Orange Juice

1 tsp Vanilla

1 tsp Cinnamon

6 slices Brioche or thickly sliced White Bread

Additional Butter for cooking & serving

F+F Small Batch Vermont Maple Syrup, to taste

F+F Seville Orange + Fennel Preserves, to taste



### DIRECTIONS:

1. Preheat oven to 200°F.
2. Melt butter in a sauté pan and set aside to slightly cool.
3. Combine eggs, milk, orange juice & vanilla, & cinnamon whisking together until eggs are completely incorporated.
4. Slowly add in cooled butter & whisk until combined.
5. Carefully dredge 2 slices of bread through liquid until the bread is soaked through.
6. Heat 1 tablespoon butter in large nonstick skillet over medium heat until foaming subsides. Place soaked slices of bread on skillet and cook until browned on the bottom, 2-3 minutes. Flip and brown on the other side, another 2-3 minutes.
7. Repeat steps 4 & 5 with remaining slices of bread.
8. Top with butter, F+F Small Batch Vermont Maple Syrup & F+F Seville Orange + Fennel Preserves.

*Enjoy!*

