

Crème Brûlée French Toast

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ Croissant Bun
- 2 ea Glenview Farms® eggs
- 4 oz Monarch® sugar
- 1 t pure vanilla extract
- 8 oz Glenview Farms heavy whipping cream

PREPARATION

Whisk egg yolks in stainless steel bowl. Add sugar and continue to whip until double the volume and pale yellow.

Meanwhile, heat cream and vanilla to a boil.

Temper the hot cream with the egg yolk mixture. Slowly incorporate all of the cream into the egg mixture.

Cool completely. Dip croissant bun halves into the egg mixture and cook on a buttered griddle until golden brown on both sides.

Serve with maple syrup or a scoop of vanilla ice cream.

