



French toast with cider and Acacia honey



- 4 slices of stale bread
- 1 bottle of cider (750ml)
- 2 vanilla pods
- 50cl of milk
- 6 tablespoons of Acacia honey
- 2 Granny Smith apples
- 160grs of butter
- 4 eggs
- ½ teaspoons of cinnamon
- Powder sugar for decoration

Preparation:

- Split the vanilla pod in two lengthwise. Then, with a knife, scratch the interior of the pod to recuperate the small seeds.
- Bring the milk to a boil with 2 tablespoons of honey, the vanilla pods, and seeds.
- Pour the boiled milk in a deep saucer and let cool down. Pour the cider in a pan, bring to a boil, add 4 teaspoons of honey, mix and let reduce by 90%.
- Peel the apples and cut in 1cm cubes.
- Melt 40gr of butter in a pan, add the apple cubes and let color at low heat.
- Using a whip incorporate to the cider and honey mix 80gr of the butter cut in small pieces. Add the apple cubes and cinnamon to this mix and let cool down.
- Beat the eggs in a bowl. Lightly soak each sides of the slices of bread in the vanilla milk. Then soak in the beaten eggs.
- Melt 40gr of butter in a pan. Once the butter is frothy place the slices of bread and cook at low heat 2 to 3 min on each side.
- Set up the individual plates. Sprinkle the slices with powder sugar and add the honey, cider apples.

And that's it, BON APPÉTIT !