



FIVE-STAR FRENCH TOAST WITH PEAR AND PISTACHIOS



Prep Time: 25 min



Cooking Time: 5-10 min



Serves: 40

French Toast Ingredients

2 L	Tres Rich's® Syrup
12	Eggs
7 - 8	Artisan Bread™ Ciabatta loaves, sliced

Topping Ingredients

20	Pears, ripe but firm
400 g	Salted pistachios (shelled)
4 tbsp	Lemon juice
300 g	Unsalted Butter
300 g	Light brown sugar
2 tbsp	Ground cinnamon
2 tbsp	Ground Ginger
2 tbsp	Ground cloves
	Salt to taste

Method

1. Peel and cube the pears then lightly toss them in lemon juice.
2. Melt the butter in a large pot, add the pears and cook for approximately 15 minutes.
3. Once the pears are soft add the sugar and spices together
4. cooking for a further 10 minutes or until the pears are fully glazed.
5. Stir in the salted pistachios.
6. In a separate bowl, whisk the eggs together with the Tres Riches® Syrup. Soak the slices of bread in the Tres Riches® Syrup mixture until well saturated. Note: Do not oversoak.
7. Fry in butter until golden brown on both sides.
8. Serve topped with the caramelised pears and pistachios.

Pro Tip: For extra decadence, add a generous dollop of Rich's® European Style Whip Topping®, Versatie®

Infinite Possibilities. **One Family.**

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