

FRENCH TOAST

Ingredient	Quantity	Unit
Sunflower Oil	For	Frying
For the Ganache		
Dark Chocolate	200	Grams
Cream	100	Grams
For the Brioche		
Refined Flour	500	Grams
Fresh Yeast	35	Grams
Sugar	50	Grams
Salt	6	Grams
Bread Improver	10	Grams
Gluten	20	Grams
Soft Butter	50	Grams
Cinnamon Powder	5	Grams
Warm water	200	ml
Whole eggs	1	No.
Egg yolks	1	No.
For the Cinnamon sugar		
Cinnamon Powder	50	Grams
Castor Sugar	10	Grams

Method:

1. For the chocolate ganache, In a pan add the cream and heat it.
2. Break the chocolate into small pieces.
3. In a bowl, add the chocolate and pour the hot cream over it and mix until a smooth mixture is formed and let it rest on the side at room temperature.
4. In a bowl, mix the cinnamon and sugar for coating the French toast.
5. Now for the brioche, add all the dry ingredients in a bowl.
6. Add the water and mix it using a dough mixer or a hand mixer.
7. Knead it till a soft dough is formed.
8. Now add the egg and butter and mix till it dissolves in the dough.

9. Place the dough in a bread mold and let it prove. (It takes about 30-35 minutes at room temperature).
10. Cover the mold with a lid and bake in the oven at 180 Deg C for 35 minutes.
11. Once baked, immediately remove from the mold to maintain the texture and let it cool.
12. After cooling, let it rest in the fridge for a minimum of 3 hours so that it is completely chilled till the inside and can be easily cut .
13. Cut thick slices of the bread and make an incision to create a pocket and fill the chocolate ganache.
14. Now, deep fry the French toast till crispy.
15. Coat with the cinnamon sugar and you can also add strawberries at the top and serve it hot.