

Almond French Toast w/ Berry Compote

Serves 1 | Active Time: 20 minutes | Total Time: 40 minutes

Swick

Chef's Notes

Using flour and baking powder makes the french toast almost soufflé-like.

The berry compote can be prepared in advance.

Making the Compote

To make the compote, add the berries to a saucepan and turn the heat to medium low. Next, add the sugar and bring the berries to a gentle boil. Stir occasionally and let simmer for approximately 5 minutes.

In the meantime, add the water to the cornstarch and mix together to dissolve. Next, bring the compote to a gentle boil and slowly add the cornstarch until you reach the desired consistency. The compote does not need to be too thick as it will thicken even further as it cools. Let the compote cook for about 5 minutes on low heat to cook out the flavor of the cornstarch.

Step 1: Making the Compote

- 2 cups fresh or frozen berries
- 1/4 cup sugar
- 2 tbsp cornstarch
- 2 tbsp water

Preparing the French Toast

Begin by mixing together the flour, baking powder and salt. Whisk together the eggs, vanilla and almond extract. Whisk in the milk, followed by the dry ingredients. Pour the mixture into a dish large enough to hold a few pieces of bread at a time.

Cut the day-old bread into thick slices.

Step 2: Preparing the French Toast

- 3 tbsp all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp table salt
- 3 large eggs
- 1 tsp vanilla
- 1/8 tsp almond extract
- 2/3 cup milk
- 8 slices thick-sliced bread (day-old)

Cooking the French Toast

Turn the heat to medium-high and lightly oil your griddle or fry pan.

Soak the bread in the egg mixture for a minute or two, or just until bread is soaked through.

Cook the French toast on each side for about 3 to 5 minutes or until bread is golden and cooked all the way through. The centre should no longer be eggy and wet. Serve with the warm berry compote.

Step 3: Cooking the French Toast

- 2 tbsp oil or unsalted butter