



Banana Stuffed French Toast, Blue Berry Pecan Maple Syrup, Lemon Mascarpone Cream

Makes 3-6 portions

Pre-Heat oven to 325 degrees

Pecan Blueberry Maple Syrup

1 Tb salted butter
1/2 cup chopped pecans
1 pint blueberries
1 1/2 cups maple syrup

Lemon Mascarpone Cream

1/2 cup heavy cream
1/2 cup mascarpone
1/2 tsp vanilla extract
2 Tb powdered sugar
1 lemon zest of

French Toast

2 Tb butter
2 Tb demura sugar
2 Tb Orange juice
2 ea large bananas peeled and sliced into 1/2 inch rounds
1 loaf brioche bread cut into 1 1/2 in slices
1 1/2 cups milk
1/2 cup heavy cream
6 eggs
1/4 cup sugar
1 tsp rum
1/4 tsp cinnamon
2 Tb butter

Garnish

1 pint strawberries
1 cup powdered sugar
4 sprigs of mint

Serve the french toast topped with the maple syrup and dollop the mascarpone over top, garnish with fresh berries, powdered sugar and mint.

Directions

For the maple syrup melt butter and toast pecans in butter until lightly browned. Add maple syrup, bring to a boil and toss in blueberries and place aside.



For the cream, whip heavy cream, mascarpone, zest and sugar until thick then add vanilla.

For the french toast melt butter and add demure sugar, allow to caramelize slightly and add orange juice. Mix in Bananas and place aside.

In a bowl whisk together milk, cream, eggs, 1/4 cup sugar, rum and cinnamon. Place in baking pan large enough to soak brioche in.

Using a knife to cut a pocket on one side of the bread about 3/4 the way to the other side. Place banana mixture into pockets.

Place brioche slices into milk mixture soak for 3-4 minutes and flip over.

In a Saute pan melt 2 tb butter and sear french toast until golden brown on each side. Place onto a sheet pan and place in 325 oven for 12-15 minutes to cook fully.