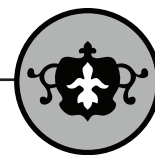


BASS COTTAGE INN CRÈME BRULEE FRENCH TOAST



One of our signature breakfasts, this rich breakfast treat is great to prepare ahead for a breakfast or brunch with friends. In the tradition of the French “pain perdu” (or “lost bread”), a dense, crusty even slightly stale loaf of bread works great for this recipe. We use egg challah bread for extra richness. You can bake off the bread and custard mixture a day or two ahead and refrigerate. To serve, cut into nice thick slices and brown on a buttery griddle or pan.

1. Combine the following liquid ingredients in a medium saucepan and place over medium heat until lightly scalded (small breaking bubbles around the edge of the pan).

- 1 quart of heavy cream
- vanilla bean

2. Combine the following ingredients in a large bowl and whisk until creamy.

- 8 large egg yolks
- $\frac{3}{4}$ cup of sugar

3. Temper the egg yolks with warm cream and stir well to combine. Set aside.

Wrap the outside of a 10” spring form pan with foil. Butter the interior well. Arrange thick crusty bread slices along the bottom and pour $\frac{1}{4}$ of crème brulee mixture over. Add another layer of bread followed by crème brulee mixture until all ingredients are used (you should have 3 layers).

Cover with foil and bake in a water bath in 300F degree oven for approximately 1 $\frac{1}{2}$ hour. Remove from oven and remove foil. Let cool and refrigerate until next day.

To serve: Remove from pan and slice in $\frac{1}{2}$ ” thick slices. Brush liberally with butter and sprinkle and grill approximately 10 minutes. Sprinkle with turbinado sugar and serve with fresh strawberries, a dollop of sweetened mascarpone cheese, maple syrup — whatever sweet touch you desire.

Serves: 12

Enjoy!


**Bass
Cottage Inn**
BAR HARBOR