French Toast with strawberry filling



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| This recipe is available for: • Convotherm maxx |
| Accessories: 1/1 GN Roasting and baking tray with drip drain. |

non-stick coating, useable on both sides, Flat,

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Chilled 4°C

1 Full Tray

Prom Scratch

Combi-steam Oi:07 | Oi:07 | -

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Ingredients

| 16 | pcs | Toast Slices |
|-----|-------|------------------|
| 150 | g | Strawberry Jam |
| 250 | ml | Milk |
| 4 | pcs | Eggs |
| 80 | g | Sugar |
| 2 | pinch | Salt |
| 60 | g | Breadcrumbs |
| 6 | tsp | Grounded almonds |
| 8 | tsp | Oil |
| | | |

1. Food Preparation

Stage 1 170 °C

Spread the strawberry jam on the toast slices and stick each pair together. Whisk the milk, eggs, sugar and salt well. Also mix the breadcrumbs and grounded almonds together. Dip now quickly each toast pair into the milk mix, and after that, into the breeding mix. Flip it, so that the breading is on both sides. Place the toasts now on a black baking tray and spray or brush some oil on each side. Put the tray into the preheated Convotherm.

2. Cooking Instruction

Best oil for this dish would be Combi Phase.

3. Food Serving Instruction

Serve it slight warm and sprinkle some icing sugar over each toast. Serve it together with Vanilla sauce.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.