

## French Toast with strawberry filling



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**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

**Stage 1**  
165 °C

Combi-steam

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RECIPE

**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**

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.