

Baked French Toast

Cuisine: **French**

Food category: **Desserts**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating: **180 °C**

1 Hot air 100 % Termination by time 00:30 hh:mm 180 °C + 60 %

Ingredients - number of portions - 6

Name	Value	Unit
Bun	6	pcs
chicken eggs	3	pcs
Whole milk lukewarm	500	ml
powdered sugar	60	g
vanilla sugar	1	pcs

Nutrition and allergens

Allergens: 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	38.7 kJ
Carbohydrate	9.7 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

In a large stainless steel bowl, beat the eggs with the granulated sugar and the vanilla sugar using a whisk until you obtain a homogeneous and slightly frothy mixture.

Incorporate the milk gradually, while continuing to whisk to avoid lumps.

Soak each slice of bread in the egg mixture for 10 to 15 seconds on each side for even soaking. Let them drain slightly before placing on the tray.

Arrange the soaked slices on a tray lined with parchment paper, spacing them slightly to prevent sticking.

Bake until the slices are golden and slightly crispy.