



---

Posted on 15 June 2018

*by Liz Robb*

## French Toast, Baked Honey and Orange Rhubarb with Vanilla Creme Fraiche



## Ingredients

500g rhubarb  
1 large orange  
3 tablespoons of runny honey  
Vanilla extract  
8 heaped tablespoons of creme fraiche  
1 teaspoon of icing sugar  
2 eggs  
2 tablespoons of double cream  
4 thick slices of brioche  
Butter  
Servings  
4  
Person

## Preparation

- 1 Preheat the oven to 180 degrees, 160 degrees fan oven.
- 2 Cut the rhubarb into thick chunks or, if the stems are thin, into short lengths. Place in an ovenproof dish.
- 3 Finely zest and juice the orange and add both to the rhubarb, then stir in 3 tablespoons of runny honey and a teaspoon of vanilla extract. Stir gently occasionally.. Bake for 35-40 minutes, or until the rhubarb is soft but still holding its shape.
- 4 Meanwhile, stir a teaspoon of vanilla extract into 8 heaped tablespoons of creme fraiche in a small bowl, whisk in a teaspoon of icing sugar and then place in the fridge to chill.
- 5 In a wide, shallow bowl, beat the eggs together and then whisk in two tablespoons of double cream and just a few drops of vanilla extract.
- 6 When the fruit is ready, cut each slice of brioche in half.

- 7 Melt 10-15g of butter in a frying pan until hot and bubbling, coat 4 brioche pieces in turn in the egg mixture and then cook for a minute or two on each side until golden brown. Add more butter and repeat with the other 4 pieces.
- 8 Serve the french brioche toast whilst hot, spoon on the warm baked rhubarb and serve with a large dollop of vanilla creme fraiche.

### **Cooks Note**

Hot french brioche toast, sharp baked rhubarb with the sweetness of honey and the citrus tang of orange, accompanied by a dollop of vanilla creme fraiche; an unusual and delicious weekend brunch or simple dessert.

---