

Posted on 15 June 2018

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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.