



PANETTONE FRENCH TOAST



Ingredients

- 14 [Large Eggs](#)
- [2 Tablespoons of Double Cream](#)
- 125 Ml of [Milk](#)
- [300 Grams Panettone](#), cut into 8 equal pieces
- 50 Grams [Unsalted Butter](#)
- 1 Teaspoon of Vegetable Oil
- 1 Teaspoon of Icing Sugar

Method

1. Start by whisking together the eggs, double cream, and milk in a large dish until the mixture is completely smooth.
2. Take 4 slices of panettone and dunk them into the egg mixture, letting them soak for about a minute. While the slices are soaking, melt 25g of butter and ½ teaspoon of oil in a large frying pan over low heat. This will give the toast a rich, golden crust without burning.
3. Flip the panettone slices over to soak the other side for another minute, ensuring they absorb enough of the egg mixture to soften but not fall apart.
4. Turn the heat to medium and carefully place the soaked slices into the pan. Cook for about 1 minute on each side, until they're golden brown and slightly crispy. While these slices cook, start soaking the next 4 slices of panettone in the egg mixture, repeating the same 1-minute-per-side process.
5. Once this batch is golden, remove it from the pan and set aside. Add the remaining butter and oil to the pan, letting it melt before cooking the second batch.
6. When all the slices are ready, transfer them to plates and dust everything generously with icing sugar.