

Pink French toast with Pink Cheese

Informations

People : 4

Preparation : 30 min.

Cooking time : 5-10 min.



Ingredients

- 200 g grated Pink Queen Cheese or Pink à Racler cheese
- 4 thick slices of brioche bread
- 250 ml whole milk
- 3 whole eggs
- 40 g caster sugar
- 50 g Isigny salted butter
- 120 g fresh raspberries
- 1 bunch baby basil

Preparation steps

The day before, let the brioche slices dry out for 24 hours.

1. Break the eggs into a bowl and thoroughly whisk together with the sugar.



2. Add the milk and continue whisking.
3. Just before serving, soak the slices of brioche in the milk for 3 to 4 minutes.
4. Heat the frying pan over a medium heat and let the butter melt. When the butter starts to colour slightly, drain off the slices of brioche and brown them for 3 minutes on each side.
5. When they are golden brown, place them on the plates and cover them with a generous sprinkle of grated Pink Queen Cheese or Pink à Racler cheese. Sprinkle with raspberries and garnish with a few basil leaves.
6. Serve warm.

? **Tips and Ideas:** Play around and use different berries: strawberries, cherries, berries, blackcurrants, etc.