

CARAMELIZED BANANA STUFFED FRENCH TOAST



1 Tbsp. ground cinnamon
1 teaspoon ground nutmeg
6 tablespoons white sugar
10 eggs
3/4 cup milk
2 teaspoon vanilla extract
24 slices challah, brioche, or white bread

OVEN MODE	Cooktop Medium Heat
OVEN TEMPERATURE	Preheat 10-12 minutes
BAKING DISH	Griddle
COOK TIME	8-10 minutes
SERVES	18

DIRECTIONS

1. Set up and preheat griddle according to the instructions from the use and care guide.
2. In a small bowl, combine, cinnamon, nutmeg, and sugar and set aside briefly.
3. Whisk together the cinnamon mixture, eggs, milk, and vanilla and pour into a shallow container such as a pie plate or foil tin pan.
4. Dip bread in egg mixture and place slices on heated griddle until golden brown, then flip to cook the other side. Serve with the caramelized bananas.

CARAMELIZED BANANAS

1. In a large, sauce pan over medium heat, melt butter. Stir in sugars, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas in pan. Cook until bananas are hot, 1 to 2 minutes. Serve at once over the French toast.

CARAMELIZED BANANAS

1/2 cup butter
1 cup brown sugar
1/4 cup white sugar
1/4 cup rum
2 teaspoons vanilla extract
2 teaspoon ground cinnamon
4 bananas (peeled and sliced)

MENU BY CHEF STEPHEN HUALDE

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LET THE SHOW BEGIN