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PECAN CRUSTED FRENCH TOAST, WITH APPLE-BANANA & SAGE SYRUP

Chef Matthew Tropeano of La Silhouette on the West Side makes Pecan Crusted French Toast.

FOR THE FRENCH TOAST:

3 PIECES OF BRIOCHE (SLICED 2 INCHES)

1 CUP MILK

3 WHOLE EGGS

1 TSP LA SILHOUETTE SWEET SPICE (BLEND OF NUTMEG, ALLSPICE, BLACK PEPPERCORN, CINNAMON)

1 TBSP BOURBON

1 PINCH CAYENNE PEPPER

½ CUP PECANS, CRUSHED IN A FOOD PROCESSOR

2 TBSP WHOLE BUTTER

FOR THE APPLE-BANANA AND SAGE SYRUP:

1 TBSP WHOLE BUTTER

1 BANANA, SLICED IN ½ INCH CIRCLES

1 FIJI APPLE DICED

¼ CUP GOLDEN RAISINS

1 SHOT BOURBON

1 LEAF AND STEM OF SAGE

½ CUP OF MAPLE SYRUP

Mix the milk, eggs, spice, cayenne and bourbon together in a bowl and whisk until thoroughly combined. Soak the brioche for 3 minutes.

Remove the bread and cover one side with the crushed pecans. Press the nuts to cover the whole side. Melt the whole butter in a Teflon pan and cook on the pecan side for about 5 minutes until golden and flip.

Cook 5 more minutes on the other side. Remove and set on plate.

For the syrup, melt the butter on medium heat, add banana, apple and raisins. Add the sage, then add the bourbon. Cook for about 3 minutes and finish with the syrup. Reserve the mixture for plating.

To plate: Cut the french toast diagonally. Top with the apple-banana, sage syrup, garnish with powdered sugar and sage leaves.