



Thai Tea French Toast by Chef Hong Thaimee

Serves four

*Ingredients*

- 1 cup brewed Thai tea (4 tablespoons loose Thai tea with 1 cup of water)
- 3 large eggs
- 2 tablespoons turbinado sugar (natural brown sugar)
- 2 tablespoons condensed milk
- a pinch salt
- 8 (1/2-inch) slices brioche or challah bread
- 4 tablespoons butter
- optional (powder sugar and condensed milk)

*Preparation*

In medium size mixing bowl, whisk together brewed Thai tea, eggs, turbinado sugar, condensed milk and salt.

Dip bread into mixture, allow to soak for 30 seconds on each side.

Melt 1 tablespoon of butter in a 10-inch saute pan on a medium heat high. Then, place 2 slices of bread at a time into the pan and cook until golden brown, approximately 2 minute per side. Serve immediately with a sprinkle of powder sugar and condensed milk.