



Omar Giner's Stuffed French Toast

Equipment

Standard Mixer 5 Quart (Kitchen Aid)
Pastry Bag
Rubber Scraper
6 or 7 inch Paring Knife
Can Opener
Strainer
Shaker
10 inch Nonstick Sauté Pan
Oven
Wire Whisk
Stainless Steel Bowl
?? Size Sheet Pan or Shallow Baking Dish

Complete List of Ingredients

Pullman style loaf, 4 slices (refrigerated)
5 oz. diced strawberries
3 oz guava shells (*preferably LaFe*)
1 ?? tablespoon guava marmalade plus additional for drizzling (*preferably LaFe*)
4 ounce cream cheese
2 tablespoon soft unsalted butter
1 tablespoon butter plus additional for sautéing
Powdered sugar for dusting
6 extra large eggs
1 ?? tablespoon cinnamon
1/4 teaspoon freshly grated nutmeg
2 tablespoon of sugar
1 teaspoon vanilla
4 oz. of whole milk
4 oz. evaporated milk
10 oz. cornflakes
6 oz. sliced almonds

Filling

5 ounces diced strawberries

3 ounces drained & diced guava shells

1??? tablespoon guava marmalade

4 ounce cream cheese

2 tablespoon soft unsalted butter

1 tablespoon butter plus additional for sautéing

First cream the butter, cream cheese and sugar together till sugar is dissolved.

Add marmalade and mix till incorporated, then fold in strawberries and guava shells using the rubber scraper .

Place mixture in pastry bag and gently pipe mixture into the bread slices

Refrigerate with the incision side up for 20 min

Ready for the egg batter.

Egg Batter

6 XL eggs
1 tablespoon cinnamon
? teaspoon fresh grated nutmeg
2 tablespoons sugar
1 teaspoon vanilla
4 ounces whole milk
4 ounces evaporated milk
In a bowl mix all ingredients well

Breading

In a bowl crush cornflakes and almonds together

Recipe

Take 4 thick slices of refrigerated Pullman style loaf and make an incision (pocket) on crust side to about ? through the bread. The incision will allow you to stuff the pocket.

Leave slices w/ incision covered at room temperature before stuffing.

Stuff the room temperature slices w/ the filling, gently

Refrigerate the stuffed slices w/ pocket opening facing up for 20-30 minutes

In a sheet pan or shallow baking dish place your cornflakes and almond mixture

Dip the slices in freshly whisked egg batter and then into the cornflake and almond mixture.

Finally set your pan on med hi heat add 3 to 4 tablespoons butter to the pan let melt.

Add slices to the pan brown on one side and flip and finish in 375 degree oven for about 8 minutes

Serve with guava drizzle and a dusting of powdered sugar.