

Yummy Teppanyaki French Toast

Yield: 4-6



- ❑ 1 loaf Challah (or Brioche, white or Rich bread works, too), sliced into 1-1/2 inch thick slices
- ❑ 1 and 1/3 cup whole milk
- ❑ 2/3 cup heavy cream
- ❑ 4 large eggs
- ❑ 1/3 cup granulated sugar
- ❑ 1 tsp Grand Marnier or other Orange liqueur, or add 1/4 tsp fresh orange zest (wash orange before)
- ❑ 1/4 tsp fine salt

Whisk everything together except bread

- ❑ 1 Vanilla bean, split open lengthwise and pulp scraped out (substitute: 2 tsp real Vanilla extract). Take 1 tbsp of mixture and add vanilla bean pulp. Whisk well. Whisk in 2 more tablespoons of mixture. Then pour mixed liquid back into the main batter and whisk well. Make sure there are no vanilla bean clumps that didn't disperse into the batter.

Arrange bread slices in the smallest rimmed tray that will fit them in one layer for maximum absorption. Pour egg/cream mixture over the slices evenly and let sit for about 25 minutes, turning once after 10 minutes.

- ❑ 3 to 5 tbsp Clarified butter (Ghee*) for cooking
- Warm the teppan on 5. When orange light is off, set temperature to about 7.5 (varies by model). Melt 3 tbs clarified butter and spread out evenly. Add soaked bread slices and fry until nicely browned. Add more butter/Ghee if necessary. Turn when bottom looks good and brown other side. If you like set slices on their side to brown those as well.

TIP: Drizzle with some extra liqueur at the end. Enjoy!

Recipe inspired by smittenkitchen.com

