



Seven Feathers Casino Resort's Challah French Toast*

Ingredients

Challah French Toast:

- 3 eggs
- 1 ounce orange juice
- 2 tbsp. pure vanilla extract
- 1 tbsp. cinnamon
- 3 slices challah bread, $\frac{3}{4}$ " thick

Berry Compote:

- 2 ounces white wine
- 1 tbsp. granulated sugar
- 2 ounces blueberries
- 2 ounces blackberries
- 2 ounces strawberries, halved

To Serve:

- 1 tbsp. whipped butter
- 2 ounces pure maple syrup
- powder sugar
- mint sprig

*Serves 1

*Recipe created by Seven Feathers' Executive Chef Mark Henry.

Directions

Challah French Toast:

- 1) Preheat griddle to medium heat.
- 2) In a large shallow bowl, whisk together the eggs, orange juice, vanilla, and cinnamon.
- 3) Dip the slices of challah bread in the egg mixture and place on the griddle.
- 4) Cook the egg dipped bread for 2 to 3 minutes on each side, until nicely browned.

Berry Compote:

- 1) Place white wine and sugar in a small saucepan and bring to medium heat.
- 2) Once bubbling, add berries and toss to heat thoroughly.

To Serve:

Place the nicely browned French toast on a plate, top with berry compote, sprinkle with powder sugar, pour maple syrup over the top, add the mint sprig and whipped butter.