Chocolate french toast
Serves 4

Preparation: 10 minutes
Cooking: 10 minutes

125g good quality dark chocolate (we used 70%), melted
8 slices brioche
3 eggs
¼ cup (60ml) thin cream
¼ cup (60ml)) milk
1 tbs caster sugar
½ tsp vanilla extract
1 tbs butter, plus a little extra
Icing sugar, to dust

Spread four slices of brioche with the melted chocolate and sandwich together with the remaining slices.

Whisk the egg, cream, milk, caster sugar and vanilla until well combined in a shallow bowl.

Melt the butter in a large non stick frying pan over a medium-high heat. Meanwhile, working one at a time, soak a sandwich briefly in the egg mixture (you do not need to soak brioche as long as regular bread or it will go soggy!). Remove sandwich, allowing any excess egg mixture to drip off and place in pan. Cook for 2 minutes on each side, or until golden brown. Repeat with remaining sandwiches, adding a little extra butter as needed.

To serve, cut sandwiches in half and serve immediately dusted with the icing sugar.