



Recipes

Mrs Bridges Hot Peach Sauce French Toast



Serves 4

Ingredients

- 4 eggs
- 1 cup orange juice
- 1 teaspoon grated orange peel
- 8 1-inch-thick French bread slices
- 4 tablespoons (1/2 stick) butter
- Icing sugar
- 250 gm (9 oz) Crème fraiche
- 1 cup Mrs Bridges Peach Orange and Brandy Preserve

Preparation

Beat first 3 ingredients to blend in medium bowl. Arrange bread in a baking dish. Pour egg mixture over bread. Cover with plastic and refrigerate at least 1 hour or overnight.

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add bread to pan in batches and cook until golden brown, adding more butter to pan as necessary, about 2 minutes per side. Transfer to platter.

Heat Mrs Bridges Peach Orange and Brandy Preserve in a heavy base saucepan until warm, remove ready for serving.

Sprinkle with powdered sugar and serve with Mrs Bridges preserve and Crème fraiche.

"Laughter is
brightest where
food is best"



"in the kitchen there
is always something
new to learn,
taste and discover"

