



Feta Cheese French Toast with Spiced Honey Syrup

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 40 mins

Description

This does sound kind of crazy and to be honest when I first tried it I didnt think it would work but oh does it work well Its one of the best French toasts Ive ever had especially with the spiced honey syrup were going to serve it with which was just an absolute perfect pairing

Ingredients

- - 4 (1 inch thick) slices stale French bread - 4 ounces feta cheese
- sliced - 2 tablespoons unsalted butter - 1 tablespoon olive oil - 2 large eggs - ¼ teaspoon kosher salt - 1 ½ teaspoons white sugar - ? teaspoon vanilla extract - 1 pinch ground cinnamon - 1 pinch cayenne pepper - ? cup heavy cream - ¼ cup honey - 2 tablespoons water - ¼ teaspoon Aleppo pepper flakes
- or to taste - 1 pinch kosher salt

Instructions

1. Place stale bread in a shallow dish just large enough to tightly fit the slices in one layer. Whisk eggs
2. salt
3. sugar
4. vanilla
5. cinnamon
6. cayenne
7. and heavy cream for batter together in a bowl and pour over bread slices. Use tongs to toss to coat evenly. If there's excess batter pooling at the bottom of the dish
8. spoon it over the top of the bread slices. Wrap and refrigerate until bread has absorbed all the batter or is fully saturated
9. 2 to 12 hours. To make the honey syrup
10. combine honey
11. water
12. chili flakes
13. and salt in a small saucepan and place over medium heat. Stir and bring to a simmer
14. then cook for 30 seconds. Turn off the heat and reserve until needed. Remove bread from the refrigerator and press sliced feta into the top of each piece; about 2 tablespoons feta should almost cover the surface of each piece. Heat butter and olive oil in a large nonstick skillet over medium-high heat. Place in the bread
15. cheese-side down. Cook until the cheese has caramelized and the surface is well browned
16. 3 to 5 minutes. Turn the slices over
17. reduce heat to medium
18. and cook the other side until golden brown. Serve immediately with the honey syrup spooned over top. Chef John Chef's Notes: Large batches of bread can be layered in a deeper dish or pan and soaked with the batter. You can use milk for cream
19. if preferred. I used French feta cheese for this (which is more mild) but use whichever type you prefer.