

Stuffed French Toast with Raspberry Gardens Poached Pears

An easy way to impress family or friends at a weekend brunch.

Prep Time: approx. 25 Minutes.

Cook Time: approx. 5 Minutes.

Ready in approx. 30 Minutes.



Pears

1-1/2 cups water 360 ml

6 bags Celestial Seasonings 6 bags

Raspberry Gardens Green Tea

3/4 cup sugar 180 ml

2 large Bosc pears 2

French Toast

8 oz	mascarpone	227 grams
2 Tbsp	honey (or sugar)	30 ml
1 loaf	Challah or Brioche	1
1 cup	whole milk	240 ml
3	eggs	3
2 tsp	vanilla extract	10 ml
2 Tbsp	butter	30 ml

Directions

- 1 In a small pot, bring water to a boil and remove from heat. Add the tea bags and allow to steep for 5 minutes. Remove the tea bags and add the sugar to make a syrup.
- 2 Peel and quarter the pears. Carefully cut away the core. Add the pear quarters to the syrup and bring mixture to a simmer. Cook gently until a knife slides easily into one of the pieces. Cooking time will vary according to the ripeness of the pears. If not using the pears immediately, store them in their poaching liquid.

- 3 When ready, remove the pears from the liquid. On a cutting board, fan each pear quarter using a paring knife (cutting 3/4 of the way from the bottom of the pear to the top).
- 4 While slicing the pears, simmer the poaching liquid to reduce by a little over one half to create the syrup for the French toast.
- 5 Preheat the oven to 300°.
- 6 Combine honey and mascarpone. Slice the Challah into 1/4 to 1/2 inch thick pieces, making eight matching pairs. Spread the center of each slice with about 2 tablespoons of the sweetened mascarpone.
- 7 Lightly whisk the eggs with the milk and vanilla, and pour them into a shallow baking dish.
- 8 Heat a nonstick pan over medium-high heat and add a little butter. Dip each side of the bread into the egg mixture and add to the pan. Cook each side for about 3 minutes, or until golden brown.
- 9 As the second side finishes cooking, place the pieces on a pan in the 300° oven for about 5 minutes to finish cooking. Serve each piece with a fanned quarter of pear and a drizzle of Raspberry Gardens syrup.

Recipe courtesy of Celestial Seasonings