



Cuttler Produce has been delivering top quality fruits, vegetables, and more for over three generations. Over the years, **Cuttler Produce** has become synonymous with quality, with our produce delivering the higher standards of quality, taste, and aesthetics.

When cooking, high-quality, fresh ingredients help deliver great results. **Cuttler Produce** delivers the highest quality fruits, vegetables, herbs, dairy products and specialty items on a daily basis. Combine our ingredients with these recipes for some incredible mouth watering delights.

FIG AND CARAMEL FRENCH TOAST

Recipe by: Valli Little
Delicious.com.au

Ingredients:

- 400ml pure (thin) cream
- 2 eggs
- 1 tsp vanilla extract
- 1/2 cup (110g) caster sugar
- 4 thick slices square brioche
- 60g unsalted butter
- 8 figs, halved
- 1/4 cup (60ml) Grand Marnier
- Creme fraiche, to serve



Recipe:

1. Place cream, eggs, vanilla and 2 tbs sugar in a bowl. Whisk to combine. Soak brioche in egg mixture for 20 seconds, then place on a plate ready to cook.
2. Melt 30g butter in a large frypan over medium heat. In two batches, cook brioche for 1-2 minutes each side until golden and cooked through. Set aside and keep warm.
3. To make the caramel, wipe pan clean and add 1/4 cup (55g) sugar and remaining 30g butter. Stir over medium-high heat until melted and sugar dissolves. Cook for 2-3 minutes until golden, then add Grand Marnier and cook for a further 1-2 minutes until slightly reduced. Set aside to cool.
4. Scatter remaining 2 tsp sugar over the cut side of the figs. Place a clean frypan over medium-high heat, then add figs, cut-side down, and cook for 1 minute or until caramelised.
5. Serve figs on brioche French toast with creme fraiche and caramel.

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