



French toast with elderberry pears

Recept van V-ZUG N.V.



Bereiding 15 Mins
Gaartijd 20 Mins
Porties 4

Fotzelschnitten, "Arme Ritter", French toast, pain perdu – almost every country has its own version of this dish, originally created to give stale bread a new life. The dry bread absorbs the egg and milk mixture, becoming tender and moist on the inside and lightly crispy on the outside.

Elderberry Pears

- 2 tbsp butter
- 500 g firm pears, peeled, in wedges
- 4 tbsp elderberry jelly
- 1 tbsp water
- 1 star anise
- 1 pinch of cinnamon

French toast

- 300 ml milk
- 2 eggs
- 2 pinches salt
- 400 g day-old bread, in slices
- 2 tbsp clarified butter
- 80 g sugar
- 2 tsp cinnamon

Elderberry-Pears





Melt butter in a pan over medium heat (level 5-6). Add the pears and sauté briefly. Add the elderberry jelly, water, star anise and cinnamon, then cover and cook over low heat (level 3-4) for approximately 10 minutes. Remove the lid and reduce the liquid slightly over medium heat (level 5-6). Cover the pears and set them aside.

French toast

Whisk together the milk, eggs and salt in a shallow dish. Add the bread slices in batches and leave to soak for approximately 3 minutes, turn and soak for a further 3 minutes. Heat a little clarifying butter in a non-stick frying pan over medium to high heat (level 6-7). Pan-fry the slices on both sides in batches for approximately 3 minutes on each side until golden brown. Mix the sugar and cinnamon on a flat plate, turn to coat the French toast in the cinnamon sugar while still hot, and serve with the elderberry pears.

Tips

Instead of elderberry-pear, serve seasonal fruit compote or jam.

The soaking mixture can be flavoured as preferred, for example with orange zest, cinnamon, vanilla, gingerbread spice or even a touch of pepper.

French toast can also be prepared savoury: instead of coating it in cinnamon sugar, sprinkle with finely grated cheese and serve with a salad.

Accessoires

Non-stick frying pan (28 cm ø)

Pan with lid (16 cm ø)

Aanvullende informatie

Gecreëerd op

07.04.2026

