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# CHEF DALE SNIFFEN RECIPE

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## **French Toast with Blueberry and Crispy Bacon Crumbs**

Recipe by Chef Dale Sniffen

Serves 6 to 8

### **Prep list**

6 Beaten eggs

1/4 Cup cream

2 tbsp Vanilla extract

1/4 Cup raw caster sugar

8 Thick Slices of brioche or sour dough bread

2 tbsp Butter + 2 tbsp vegetable oil for cooking

150gm Crispy bacon pieces

### **Method**

Combine beaten eggs, cream, vanilla and sugar, whisk together, vigorously. Soak bread in eggs mixture 10 minutes before cooking. Heat a ribbed grill pan to medium heat, add butter and oil, cook French toast for 3 minutes per side, then transfer to a 160c oven to finish cooking.

### **Blueberry sauce**

4 Punnet of fresh blueberry

4 tbsp raw caster sugar

2 tbsp vanilla extract

1 cinnamon quill

Simmer everything together on medium heat for 10 minutes. Leave quill in the sauce. Cool to room temperature.