

French Bread with Nuwara Eliya Strawberries, Jade Gunpowder Green Tea and Strawberry Compote



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name
Food
Sweets
- Recipe Source Name
Tea-inspired breakfast

Used Teas



TPR Jade Gunpowder
Green Tea

Ingredients

French Bread with Nuwara Eliya Strawberries, Jade Gunpowder Green Tea and Strawberry Compote

Berry Compote

- 2 cups strawberries
- ¼ cup maple syrup
- 1 tablespoon honey



- 1 teaspoon pure vanilla extract

French Toast

- 3 eggs
- 1 cup whole milk
- ½ cup half-and-half
- ½ cup maple syrup
- 2 teaspoons cinnamon
- Pinch of nutmeg
- Pinch of salt
- 3 table spoons Jade Gunpowder Green Tea
- Eight 1-inch-thick slices brioche bread

Methods and Directions

French Bread with Nuwara Eliya Strawberries, Jade Gunpowder Green Tea and Strawberry Compote

- Preheat the oven to 325°F. Line a baking sheet with parchment paper.
- **MAKE THE BERRY COMPOTE:** In a medium pot, mix the berries with the maple syrup, honey, and vanilla extract to combine. Bring to a simmer over medium heat and cook until the mixture is syrupy but the berries are still mostly whole, 6 to 9 minutes.
- **MAKE THE FRENCH TOAST:** In a large, shallow dish, whisk the eggs with the milk, half-and-half, maple syrup, cinnamon, Ceylon tea, and salt to combine.
- Dip each bread slice into the custard for 4 to 5 seconds per side, allowing it to soak up some of the liquid.
- Transfer the dipped slices to the prepared baking sheet. When all the bread slices have been dipped, pour the remaining custard over the slices of bread.
- Top each slice with 3 tablespoons of the berry mixture. Bake until the berry mixture is bubbly and the French toast is slightly crisp around the edges, 15 to 17 minutes. Cool slightly before serving. Serve with additional berries, if desired.