
THYME'S PAIN PERDU WITH BLOOD ORANGES

Ingredients

1 loaf fresh brioche

For the custard:

6 eggs

150ml milk

150ml double cream

50g caster sugar

1 vanilla pod

To pile on top:

Blood oranges (3 or 4 slices per plate)

Orange blossom water

Greek strained yoghurt

Honey

Toasted flaked almonds

This recipe will make 6 servings

Method

1. Place all the custard ingredients in a bowl and whisk until thoroughly mixed.
2. Thickly slice the brioche and soak in the custard.
3. Pan fry in foaming butter until golden and cooked through, be careful not to let the slices dry out.
4. Serve with slices of blood orange, with a few drops of orange blossom water on each slice.
5. Add a dollop of greek yoghurt
6. Drizzle with honey and sprinkle with the toasted almonds.

