

COCONUT FRENCH TOAST WITH SPICED ROASTED PINEAPPLE



INGREDIENTS:

FOR THE TOAST:

- 2 eggs
- 150ml coconut milk
- ½ tsp vanilla extract
- 2 thick slices brioche
- knob of butter (about 20g)
- 2 tbsp desiccated coconut
- plain or coconut yogurt, to serve

FOR THE PINEAPPLE:

- ½ small pineapple
- 1½ tbsp maple syrup
- pinch of ground allspice



HOW TO PREPARE:

STEP 1:

Whisk the eggs, coconut milk and vanilla together in a wide, shallow bowl. Dunk the brioche slices into the mixture, letting each sit in the bowl for 1-2 mins on each side to soak up the liquid. The mixture should be completely absorbed by the brioche before cooking.

STEP 2:

Heat the oven to 200C/180C fan/gas 6. To prepare the pineapple, cut away the skin, leaves and any eyes, then slice the flesh into long, chunky pieces (you'll need about three per person). Cut out the tough core and discard. Place the pineapple pieces in a small baking dish, drizzle over the maple syrup and sprinkle with allspice. Roast for 15 mins, turning halfway through and brushing with the sticky syrup in the dish.

STEP 3:

Meanwhile, melt the butter in a frying pan over a low-medium heat until foaming. Scatter the desiccated coconut over a plate, and dip in each side of the soaked brioche slices to coat. (The bread will be very delicate, so do this carefully.) Cook the brioche slices for 3-4 mins on each side until golden and cooked through. Divide between two plates, then top each with a dollop of yogurt, three of the roasted pineapple pieces, then drizzle over any juices from the roasting tin.

PREP TIME: 25 mins

COOK TIME: 25 mins

SERVINGS: 2