



Pain Perdue With Peaches And Vanilla

Serves 4

Main ingredients:

4 Slices of brioche cut about 3 cm thick
2 Egg yolks
100g Caster sugar
200g Single cream
100g Milk
A few drops of vanilla essence
90g Butter

For the peaches:

2 Large ripe peaches
50 g Butter
30 g sugar
The seeds from half a vanilla pod
50 g Mineral water
4 Verveine leaves



Process:

1. In the morning, whisk the yolks, sugar, vanilla, cream and milk together, place the slices of brioche in a dish and pour the mixture over.

Turn the brioche a couple of times then cling film the dish and refrigerate for 3hours until the brioche has absorbed the mixture.

Keep the slices of brioche whole or half them if it's a large brioche. Melt the butter in a frying pan and cook the slices until crisp and golden.

2. Halve the peaches and remove stones, and then cut each half into 3 or 4 wedges. Melt the butter in a pan, add the sugar, the water, the vanilla seeds and verveine, and stir until melted. Then cook the peaches on a medium heat for 3-4 minutes, until they soften. Spoon the peaches over the bread.

3. Serve with verveine or vanilla ice-cream.