

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Classic French Toast

BY CHEF MARTY SLAVIN

Ingredients

4 slices of good bread.
I'm using cinnamon brioche;
Texas toast or other good
bread will work.

3 eggs

1 cup milk

1 tsp. vanilla extract

Dash of nutmeg
and cinnamon

Butter

Directions

Preheat 12 inch non-stick pan. Melt butter and let it foam.

Combine eggs, milk, vanilla extract, nutmeg, and cinnamon in a bowl.

Dip each slice of bread in egg mixture until well coated and batter soaks into bread.

Place each slice of bread in the pan and cook until each side is well browned and crunchy.

Serve immediately with maple syrup or fresh fruit, or both!



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