

BROWN BUTTER CRUMPET FRENCH TOAST

Treat your loved ones—or yourself—to a scrumptious breakfast packed with goodness.

EASY	10	5	2

Ingredients

- 4 Golden Crumpet Rounds
- 2 eggs
- 2 tsp honey
- 1 tsp vanilla bean paste
- 1/3 cup milk
- butter

Berry Coulis

- 1/2 cup frozen or fresh mixed berries
- 1 tsp vanilla bean paste
- 1 tbsp honey

To Serve

- 1/3 cup coconut yoghurt
- 2 tbsp honey
- fresh honeycomb, crumbed

Instructions

1. In a small saucepan or microwave safe bowl, combine berries, vanilla, and honey. Heat over medium-low heat until berries have softened, and mixture is bubbling (approx. 2 minutes stovetop, or 1 minute in microwave). Strain to remove excess liquid and allow to cool while you prepare crumpets.
2. In a shallow bowl, combine eggs, milk, vanilla, honey. Whisk to combine
3. Dip the bottom side of the crumpets into the batter and allow to absorb mixture for 20 seconds. Flip over briefly on the bubbly side for 5 seconds, then use a butter knife to wipe excess from the surface (so the honey can still ooze into the crumpets once cooked).
4. Heat a frypan to medium and add 1 tsp butter, allow to brown slightly then add crumpets base side down. Cook for 2 minutes, then flip over and cook for an additional 1-2 minutes until golden brown.
5. Serve with coconut yoghurt, berries, and a generous swirl of honey. For a gourmet addition, add a small piece of honeycomb to serve.