

Brown sugar caramelized croissant toast

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME
2	60 min	60 min

SUGGESTED MOMENTS OF CONSUMPTION :

Breakfast	Lunch	Brunch	Snacks	Appetizer
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RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Flaky Pure Butter Loaf 52968

Quantity : 1

Toast:

2 slices Flaky pure butter loaf

100 g Unsalted butter

3 tbsp Brown sugar

3 slices Bacon, in small pieces

Candied pecans:

1 cup Granulated sugar

1 cup Water

1 cup Chopped pecans

Caramelized apples:

1 Granny Smith Apple, peeled and cut into 16 slices

100 g Granulated sugar

15 g Butter

2 tbsp Apple juice

1/8 tsp Apple cider vinegar

Tips

Candied pecans can be made days in advance. Caramelized apples can be made 2 days in advance and stored in the fridge.

You can use whiskey or brandy instead of apple juice for a little kick.

/ Preparation steps

STEP 1

To make the candied pecans, boil the sugar and water in a saucepan on high heat. Then, add the pecans and boil for 1 minute, and remove from heat.

STEP 2

Place a piece of parchment paper of the pecans soaking in syrup. Let soak for 1-2 hours until slightly translucent.

STEP 3

Drain the pecans and spread them on tray in a single layer. Bake at 300° F on lowest fan speed for 20-25 mins until crispy.

STEP 4

Brush melted butter on both sides of loaf slices. Sprinkle brown sugar on both sides of the slices, letting it soak into the butter.

STEP 5

On low heat, grill the slices in the remaining melted butter until golden brown. Then, set aside on a colling rack.

STEP 6

Cook the bacon pieces on low heat until crispy.

STEP 7

To caramelize the apples, heat a pan over medium-high heat and add the sugar, stirring until it caramelizes. Then, stir in the butter.

STEP 8

Reduce the heat to medium and add the apples. Stir continuously.

STEP 9

Once the sugar and apples are fully incorporated, reduce heat to low and stir occasionally. When the caramel thickens, add the apple juice to thin it out. Apples are done when slightly puffy.

STEP 10

Remove from heat and stir in the apple cider vinegar. Then, strain the liquid from the apples (reserve it to use as a sauce if desired).

STEP 11

While warm, stir in the bacon. Place on toast and sprinkle with candied pecans.