

Brown Butter Crumpet French Toast



Recipe by Golden and Capilano

Ingredients

4 Golden Crumpet Rounds
2 eggs
2 tsp Capilano Pure Honey
1 tsp vanilla bean paste
1/3 cup milk or milk of choice
butter
Berry Coulis
1/2 cup frozen or fresh mixed berries
1 tsp vanilla bean paste
1 tbsp Capilano Pure Honey
To Serve
1/3 cup coconut yoghurt or yoghurt
2 tbsp Capilano Pure Honey
fresh honeycomb, crumbed

Method:

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.