



## EASTER 19

THIS RECIPE WAS DESIGNED BY BRISBANE CHEF & OWNER OF ALFRESHCO, ALASTAIR MCLEOD.

### CADBURY HOT CROSS BUN FRENCH TOAST WITH CRÈME FRAICHE AND BURNT HONEY

SERVES: 8 | PREP: 20 MINS PLUS COOLING TIME | COOK: 20 MINS

#### INGREDIENTS

Ingredients available:  
Bakers Delight, Fruity Capers & Deli

150ml honey  
1 orange, zest removed in thin strips  
4 cinnamon quills  
4 star anise  
2 tsp vanilla paste  
600ml milk  
200ml pure cream  
6 chocolate hot cross buns,  
top crust removed and halved  
6 eggs  
40g caster sugar  
60g unsalted butter  
40g icing sugar  
250g crème fraîche

#### METHOD

1. First prepare burnt honey by heating honey in a pan with half the zest, cinnamon, anise and vanilla until it starts to darken. Allow to cool.
2. Preheat oven to 170°C. Put the milk, cream, remaining zest, spices and vanilla in a medium pot. Heat gently to a simmer then remove from heat and stand for 20 minutes.
3. Meanwhile, line a 20cm x 30cm oven dish with baking paper and arrange the hot cross bun slices to fill the tray. Whisk the eggs and sugar together in a medium bowl followed by the infused cream. Strain through a fine sieve then pour two-thirds over the hot cross buns, to cover.
4. Reserve the remaining custard. Bake for 20 minutes, until the custard is cooked through and golden brown. Remove and set aside to cool, then turn out of the tin, trim the edges and cut into eight portions.
5. Melt half the butter in a large heavy based pan set over a medium-high heat. Dip half the buns into custard, shake off excess then transfer to a plate and sprinkle half a teaspoon of icing sugar on each square.
6. Lay slices in the pan, sugar side down, and fry for a minute or until caramelised. Sprinkle half a teaspoon of icing sugar on the other side of each slice then carefully turn and cook for a further minute until the bun is burnished and crispy.
7. Leave to cool on a cake rack and repeat the process. To serve, place one slice of hot cross bun on each plate with crème fraîche and drizzle with burnt honey.