

Pumpkin Spiced French Toast



Preparation time: 25 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Jealous of everyone in North America and their pumpkin-spiced delights? No worries, we've got the formula for pumpkin spice here, it's easy.



Ingredients

- 250 g butternut pumpkin, diced
- 3 tsp mixed spice (cinnamon, nutmeg, cloves)
- 1 tsp ground ginger
- 125 g butter, softened (makes extra)
- 2 tbsp maple syrup + extra to serve
- 4 eggs
- 1 cup milk
- Salt, to taste
- 8 thick slices brioche, shokupan, scone toast or other soft white bread

Method

1. Place a small steamer over medium-high heat and bring to a boil. Add your diced pumpkin and steam for about 10 minutes, or until soft and fully cooked. Set aside to cool for a few minutes, then blend with a stick mixer or small food processor/blender til smooth.
2. Meanwhile, in a small bowl mix the mixed spice and ground ginger together.
3. To make a maple butter for topping your French toast, combine the butter with 2 tbsp pumpkin puree, 2 tsp spice mix, 2 tbsp maple syrup, and stir well until combined. It will appear split for a while but keep stirring and it will come together.
4. For the French toast, in a shallow bowl combine eggs, milk, salt, ½ cup pumpkin puree and remaining 2 tsp of spice mix.
5. Set up a station next to the stove for dredging and frying. Place a medium pan over medium heat with a little butter, while it heats, add your first slice of bread to your egg mix for 30 seconds each side. Place in the pan and cook for about 1 minute each side. Continue until all slices are done.
6. To serve, add two slices of toast to each plate and top with a small spoonful of spiced butter. Drizzle with maple syrup to serve.