

# MONIN SALTED CARAMEL FRENCH TOAST

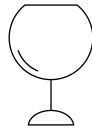


## INGREDIENTS

236 mL milk  
4 large eggs  
118 mL [Monin Salted Caramel Syrup](#)  
2.5 mL cinnamon  
1.25 mL salt  
Texas Toast, as needed

## TOPPING

[Monin Caramel Sauce](#)  
kosher sea salt for garnish



## GLASSWARE

16 Culinary



## GARNISHES

MONIN caramel topping Sauce, sea salt



## PREPARATION

1. In a medium size mixing bowl, whisk together eggs, Monin Salted Caramel, cinnamon and salt. You may do this the night before and refrigerate if desired. When ready to cook, pour custard mixture into a pie pan and set aside.
2. Submerge 3 slices of Texas Toast in the custard mixture for at least 45 seconds.
3. Allow excess to drip before placing on on a 177°C griddle to cook for 3 minutes per side (turning once only.)
4. Serve with a drizzle with Monin Caramel

Sauce and garnish with a few grains of kosher sea salt.