

# La Belle Auberge & Spa

www.nellesinns.com

## French Toast a la Nelle

8 slices of sturdy French or sourdough bread about  $\frac{3}{4}$  inch thick- with a partial slice in the middle for stuffing

1 and  $\frac{1}{2}$  cups of milk

4 large eggs

1 tbsp vanilla

1tbsp Grand Marnier (optional)

$\frac{1}{4}$  cup granulated sugar

$\frac{1}{4}$  cup orange juice

1 tsp of grated orange zest

$\frac{1}{4}$  tsp freshly grated nutmeg

2 tbsp of unsalted butter

Stuffing Ingredients:

$\frac{1}{4}$  cup of cream cheese

$\frac{1}{2}$  jar of 8 oz. orange marmalade or cooked fruit of your choice

In a large bowl whisk together the milk, eggs, vanilla, Grand Marnier( if using), granulated sugar, orange zest, orange juice and nutmeg.

In a separate bowl mix cream cheese and stuffing or your choice. Stuff 1-3 tbsp of cream cheese mixture, depending on the size of your bread into the pre-cut pocket.

Dip each piece in mixture.

Over medium heat melt butter. Place slices of bread until golden brown. Carefully turn and brown other side. Serve with Orange Sauce and dust with confectioners' sugar.

## Orange Sauce

1 cup granulated sugar

1 stick of butter

1 6oz can of frozen orange juice concentrate

Cook ingredients over medium heat. Remove from heat before it comes to a boil. Let cool and whisk for thickness.

Bon Appetit