

Coconut Almond French Toast - Anthony Salemme

By Chef Anthony Salemme for RINewsToday.com

Serves 4

On several trips to Isla Mujeres, I always made a sure not to miss this French Toast from Mango Cafè. I recreated it using Portuguese Sweet Bread from Silver Star Bakery.

1 loaf Portuguese Sweet Bread, cut into 1 inch slices
4 eggs
1 ½ cups Coconut milk
1 teaspoon vanilla
½ teaspoon cinnamon
1 Tablespoon sugar
2 Tablespoons Butter plus more for serving cooked French toast
Maple syrup

Whisk eggs, Coconut milk, sugar, cinnamon, and vanilla together.

Heat 1 Tablespoon butter in a skillet. Working in batches, dip half slices of sweet bread into egg mixture to soak, add to melted butter. Cook 3-4 minutes on each side until golden brown. Top with butter and maple syrup and sugared almonds.

Keep warm in the oven until you are ready to serve.

Sugared Almonds

1 cup sliced almonds
6 Tablespoons sugar
2 Tablespoons butter

Melt butter in 10-inch skillet until sizzling; add almonds and 4 tablespoons sugar. Cook over medium heat, stirring constantly, 4-5 minutes or until sugar melts and nuts are golden brown. (Watch closely to prevent burning.) Remove from heat; stir in remaining 2 tablespoons sugar.

Quickly spread onto waxed paper; cool completely. Break clusters of nuts into pieces.
Can be made ahead of time.