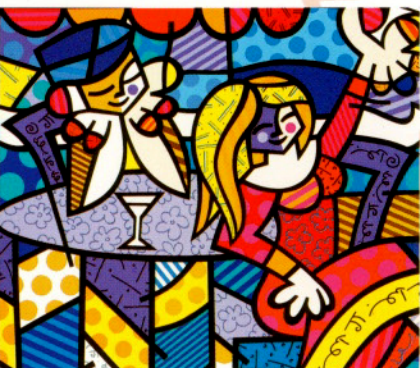


# FRENCH TOAST WITH FLORIDA-STYLE FRUIT SALAD

11<sup>TH</sup> STREET DINER



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Start with the fruit salad: Peel the bananas and cut them into slices. Fry banana slices in one tablespoon of the butter. Remove from heat and let cool. Combine with yogurt. Peel the oranges and cut them into sections, removing the white pith and thin membranes.

To make the batter, beat the eggs in a bowl. Add buttermilk, honey, cream, and sugar and mix well.

Remove the crust from the bread slices and dip the bread briefly into the batter. Drain well. In a skillet, heat 3 tablespoons of the butter and fry french toast on both sides until golden. Keep warm in a hot oven until ready to serve. Toast the pine nuts in a dry skillet until golden.

Arrange the french toast on 4 plates and dust with cinnamon sugar. Add the fruit salad and orange sections. Sprinkle with toasted pine nuts and decorate with the mint sprigs.

2 large bananas

4 tbsp unsalted butter

1/2 cup plain yogurt

4 oranges

2 eggs

2/3 cup buttermilk

4 tbsp honey

3 tbsp cream

2 tbsp sugar

8 slices stale bread

4 tbsp pine nuts

1 tsp cinnamon sugar

4 mint sprigs for garnish