



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Croissant French Toast with Bananas, Wet Walnuts & Bacon Curls

The preparation for this entrée is all done ahead of time but the actual “frenching and plating” is done in real time.

Serving portions: All ingredients below are based on 10 guests

Ingredients:

10 Croissants – 1 per guest
5 Bananas – ½ sliced banana per guest
Walnuts – ¼ cup per guest
½ cup butter for 10 guests
½ cup Brown Sugar for 10 guests
½ c cup Madeira for 10 guests
10 eggs + 1 cup half n half
2 tbs Vanilla
30 slices pre-cooked bacon – 3 slices per guest
10x sugar sprinkler

Preparation #1

- Preheat griddle to 400’ and oven to 375’ for baking bacon
- Slice croissants in half and set aside
- Place bacon curls (rolled and held in place with wooden toothpick) on baking sheet and set aside
- Prepare Wet Walnuts – melt ½ cup butter, ½ cup brown sugar and ½ cup Madeira in 10” stove top pan. Add walnuts and toss to coat. Keep warm, tossing frequently until serving time.
- Prepare egg mixture – whip eggs, half n half and vanilla in mixer. Place in shallow casserole dish for dipping croissants on stove top next to griddle

Preparation #2:

- Croissants are dipped and “frenched” in real time just before plating and serving
- Dip both sides of bottom of croissant and place on griddle – flipping to ensure that top and bottom are both “frenched”
- Dip top of croissant on cut side only – place on griddle until golden brown
- Prep fresh bananas by cutting tops/bottoms off, slice through skin for easy peeling. Slice on cutting board into individual serving portions. Do not prepare too early or bananas will turn brown.
- Bake bacon in oven for 6-8 minutes while guests are eating 1st course. Remove toothpicks just before plating.

Presentation:

- Place warmed maple syrup in pitchers to share on each dining table
- For each guest – place croissant bottom in middle of entrée plate. Top with sliced bananas
- Spoon 1 portion of wet walnuts over bananas, spilling out one side onto plate ...for effect ☺
- Place prepped croissant top on total presentation slightly to one side.
- Add 3 bacon curls on side of croissant and sprinkle with 10x sugar lightly.
- Serve immediately