



### **Tarragon French Toast with Poached Egg and Roasted Ham.**

4 slices **Au Pain Doré Brioche bread**, 2 cm thick  
1 tablespoon tarragon, chopped  
2 eggs  
100 ml heavy cream (35%)  
75 ml maple syrup  
4 slices Jambon de Paris  
4 poached eggs

#### **Dressing for tomato salad**

20 ml heavy cream (35%)  
10 ml maple syrup  
a pinch of chopped tarragon  
12 cherry tomatoes cut in halves

Combine tarragon, eggs, cream and maple syrup in a bowl. Dip bread slices in the mixture and place in a buttered frying pan over low heat, cooking them on both sides.

Roast ham slices in a separate frying pan. Pour a dash of maple syrup into both pans.

To serve, place french toast on four plates with a slice of ham on each. Garnish with tomato dressing then place the poached egg on top. Finally, pour a dash of maple syrup and serve.

*Recipe created for  
Boulangerie Au Pain Doré  
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