



RECIPE FOR

BRIOCHE PERDUE

& SALTED CARAMEL



30 MIN

LEVEL



PREPARATION

- Brioche perdue :
Mix eggs, milk and sugar.
Dip slices of brioche in this mixture.
Melt butter in a pan and heat the brioche for few minutes each side.
Remove from the heat when it is gold brown.
- Salted caramel :
In a heavy-bottomed pot, add water and sugar, over high heat
Remove from the heat as soon as the mixture is caramelized and takes a brown blonde shade.
Add butter, fleur de sel and mix all together.
Over light heat, add double cream and mix until a very smooth and homogeneous mixture is obtained.
Pour over the warm brioche.

Taste it !



Shopping list

INGREDIENTS

For the brioche

- 4 slices of brioche
- 2 eggs
- 1/2 l milk
- 60 g sugar
- butter

For the caramel

- 80 g sugar
- 10 cl water
- 30g butter
- 4 tbsp double cream
- fleur de sel

Les Janelles

www.les-janelles.com

