

# RECIPE FOR

# BRIOCHE PERDUE

& SALTED CARAMEL





#### PREPARATION

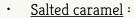
### Brioche perdue:

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.



In a heavy-bottomed pot, add water and sugar, over

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**

For the brioche

- 4 slices of brioche

  - 2 eggs 1/2 I milk
  - 60 g sugar butter

# For the caramel

- •80 g sugar •10 cl water

- 30g butter
  4 tbsp double cream
  fleur de sel

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