

Jerez Style French Toast

Ingredients

- 1/4 cup honey
- 1/4 cup water
- olive oil
- 4 slices brioche bread
- 2/3 cup sweet, oloroso, fino or cream sherry
- 3 eggs, beaten

Directions

Combine honey and water in a frying pan, and put on the stove over low heat.

Heat a thin layer of olive oil in another frying pan over medium-heat

Splash sherry on top of the brioche slices. Dip each slice in the beaten egg and transfer to the pan with the olive oil. Brown on both sides. Once cooked, transfer to the pan with the honey liquid and let the bread absorb the liquid for a minute before flipping and repeating.