



# BANANAS FOSTER FRENCH TOAST

<b>Serving Size</b>	STACK OF 3 FULL ROUND BREAD SLICES	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
BANANA NUT FRENCH TOAST	SUBRECIPE		72.00	Each
BANANAS, FRESH		SLICED BIAS FOR PLATING, DIVIDED BY THREE	24.00	Each
MACADAMIA NUTS, CRUSHED			4.50	Cups
POWDERED SUGAR			4.50	Cups
WHIPPED CREAM (CANNED)			4.50	Cups
RUM ANGLAISE	SUBRECIPE	SQUEEZE BOTTLE	4.50	Cups
FOSTERS SAUCE	SUBRECIPE	SQUEEZE BOTTLE	4.50	Cups

**Items needed: including equipment, smallwares, etc**  
 PLATE, DIGITAL SCALE, MEASURING SPOONS, SHAKER, SQUEEZE BOTTLES, PAIRING KNIFE, CHEFS KNIFE, CUTTING BOARD.

- Procedure: including prep, cooking, assembly, finishing**
- 1) Place a slice of King's Hawaiian Banana Nut French Toast on plate as desired.
  - 2) Arrange 1/3 of banana slices on top of french toast. Drizzle with 1 tablespoon of anglaise, 1 tablespoon of fosters sauce, and 1 tablespoon of crushed macadamia nuts. Add additional if desired.
  - 3) Place second slice of french toast on top of first slice.
  - 4) Arrange 1/3 of banana slices on top of french toast. Drizzle with 1 tablespoon of anglaise, 1 tablespoon of fosters sauce, and 1 tablespoon of crushed macadamia nuts. Add additional if desired.
  - 5) Place third and final slice of french toast on top of second slice with bananas, anglaise, fosters sauce, and macadamia nuts. □
  - 6) Arrange final 1/3 of banana slices on top of french toast. Drizzle with 1 tablespoon of anglaise, 1 tablespoon of fosters sauce, and 1 tablespoon of crushed macadamia nuts. Add additional if desired.
  - 7) Garnish with whipped cream as desired. Slice as desired.

**Notes :**



# (BANANAS FOSTER FRENCH TOAST)

## SUB: BANANA NUT FRENCH TOAST

<b>Serving Size</b>	3 SLICES	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
EGGS			12.00	Cups
MILK, WHOLE			8.00	Cups
AP FLOUR			3.00	Cups
SUGAR			3.00	Cups
SALT, KOSHER			1.00	Tablespoon
PUMPKIN PIE SPICE			0.25	Cup
VANILLA PASTE			0.25	Cup
KING'S HAWAIIAN ORIGINAL ROUND BREAD		SLICED 3/4" FROM MIDDLE	24.00	Each
BANANA NUT CRUNCH CEREAL			48.00	Cups

**Items needed: including equipment, smallwares, etc**

ELECTRIC OR GAS GRIDDLE, MIXING BOWLS X2, DIGITAL SCALE, MEASURING SPOONS, MEASURING CUPS, BURGER FLIPPER, FOOD PROCESSOR, WHISK

**Procedure: including prep, cooking, assembly, finishing**

- 1) Scale out cereal and place in food processor. Process on high until cereal is a medium fine texture, but not powder. Pour into one of the mixing bowls and set aside.
- 2) Pre heat griddle to 325F.
- 3) Scale out eggs, milk, flour, sugar, salt, pumpkin pie spice, and vanilla into another mixing bowl. Whisk together and let rest for 2 minutes.
- 4) Slice 3/4" slices from center 1/3 of King's Hawaiian Original Round Bread.
- 5) Dip Round bread slices, one at a time into batter, flip, and then place into processed cereal. Flip again in cereal to coat both sides of sliced bread well and transfer to griddle. Repeat for all three slices. Cook for 5 minutes on each side.
- 6) When french toast is finished cooking, remove from griddle and transfer to icing rack and proceed straight to main plating instructions/recipe.

**Notes :**



# (BANANAS FOSTER FRENCH TOAST) SUB: SPICED RUM CRÈME ANGLAISE

<b>Serving Size</b>	3 Tablespoons	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
EGG YOLKS		MAY SUB LIQUID EGG YOLKS	0.66	Cups
SUGAR			0.75	Cups
CREAM			3.00	Cups
VANILLA PASTE			1.5	teaspoons
SPICED RUM		SEE PREP BELOW FOR BURN-OFF	3/4	teaspoons

**Items needed: including equipment, smallwares, etc**  
MEDIUM SAUCEPAN, MEDIUM MIXING BOWL, DIGITAL SCALE, MEASURING SPOONS, MEASURING CUPS, WHISK, 2 OZ LADLE, CLEAR DELI C

- Procedure: including prep, cooking, assembly, finishing**
- 1) Scale out ingredients into separate deli containers.
  - 2) Place rum into saucepan and place on stove over medium heat. Bring rum to a boil, and ignite with lighter to burn off alcohol. Remove from heat until flame extinguishes, or blow out.
  - 3) Add cream & vanilla paste to saucepan with rum. Place back on burner and turn heat to low.
  - 4) Put egg yolks and sugar in mixing bowl. Whisk together until incorporated and pale.
  - 5) When cream is simmering, take one ladle of cream and slowly pour it into egg/sugar mixture while whisking to temper. Repeat one more time.
  - 6) Slowly pour tempered egg yolk/sugar/cream mixture back into pot with the rest of the cream while whisking. Put pot back on low heat and return to a simmer while whisking constantly to avoid scrambling the egg.
  - 7) As soon as it reaches a simmer, remove from heat and scrape into storage container using rubber spatula.
  - 8) Label, date, and refrigerate to 40F before using.

**Notes :**



# (BANANAS FOSTER FRENCH TOAST)

## SUB: FOSTER'S SAUCE

<b>Serving Size</b>	3 Tablespoons	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
BUTTER, UNSALTED			12.00	Tablespoons
BROWN SUGAR			1.50	cups
HEAVY CREAM			12.00	Tablespoons
VANILLA PASTE			3.00	teaspoons
RUM			3.00	Tablespoons
PUMPKIN PIE SPICE			1.50	teaspoons

**Items needed: including equipment, smallwares, etc**  
 MEDIUM NON-STICK PAN OR SAUTE PAN, DIGITAL SCALE, MEASURING CUPS, MEASURING SPOONS, CLEAR DELI CONTAINERS, HIGH HEAT S

**Procedure: including prep, cooking, assembly, finishing**

- 1) Scale all ingredients into separate deli containers.
- 2) Place pan on stove and turn heat to medium. Add butter and melt. Add brown sugar and stir with rubber spatula to dissolve, about 3 minutes.
- 3) Add cream, vanilla, rum, and pumpkin pie spice. Bring to a simmer. Remove from heat and transfer to storage container with rubber spatula.
- 4) Label, date, and cool in refrigerator to 45F. Sauce can be reheated in microwave, on stovetop, or in a water bath.

**Notes :**