



PAIN PERDU WITH ROASTED APPLES

Pain perdu is one of those desserts that can be thrown together at a moment's notice. Here it's served topped with honey-roasted apples, but you can use almost any fruit in season. If you happen to have any leftover brioche, use this in place of bread for a luxury version. Pain perdu is always best served as soon as it's assembled, before the bread has time to go soggy.

Serves 4

4 large eggs
275ml milk (or half milk, half cream)
2 tbsp caster sugar
4 tbsp runny honey
Zest of ½ orange, finely grated
1 vanilla pod, split, seeds scraped and reserved
½ tsp ground cinnamon
4 slices white bread
1 tbsp vegetable oil
20g unsalted butter
Icing sugar, for dusting
Handful of toasted almonds (optional)

For the apples
40ml runny honey
20g unsalted butter
Juice of ½ orange
Pinch of ground cinnamon
8 granny smith apples



1. Make the roasted apples first. Preheat the oven to 180C/350F/gas mark 4. Put the honey, butter, orange juice and cinnamon into a small saucepan and heat gently until combined.
2. Place the apples on a baking tray and spoon the honey and orange mixture over them. Roast, basting frequently with the juices for 10-15 minutes, until tender. Using a slotted spoon, transfer the apples to a dish.
3. Pour the honey and orange sauce from the tray into a small saucepan and reduce over a low heat until thickened slightly. Core and quarter the apples, then spoon over the sauce.
4. Lower the oven to 120C/250F/gas mark ½. Next make the pain perdu. In a large bowl, whisk together the eggs, milk, sugar, 1 tbsp of the honey, the zest, vanilla seeds and cinnamon. Pour the mixture into a deep plate or a shallow dish.
5. In batches as necessary, lay the bread slices into the egg mixture and leave to soak for 2-3 minutes, turning once. Meanwhile, in a non-stick frying pan, heat the oil and butter until hot. Add the soaked bread slices and fry for around 2-3 minutes, turning once, until golden brown on both sides. Transfer to a plate or baking tray and keep warm in the oven while you fry the rest.
6. To serve, dust the pain perdu with icing sugar. Place on warm plates and top with the roasted apples and sauce. Drizzle with the remaining honey and scatter over a few toasted almonds if you like. Serve at once.