

Java French Toast with Quail Eggs (4 servings)

Chef Cassandra Hankison

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French Toast

8 Thick Slices of Bread

4 Eggs

1 C. Milk

2 Tbsp. Sugar

Coffee Sauce

4 oz. Cold Brew Coffee

1 Tbsp. Sugar

1 Tbsp. Cornstarch

1 Tbsp. Water

Whipped Cream

1 C. Heavy Cream

2 Tbsp. Sugar

Garnishes

1 C. Pecan, Toasted & Chopped

4 tsp. Lion's Mane Mushroom Coffee Grounds

8 Quail Eggs, Fried

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INSTRUCTIONS

French Toast:

- Whisk together sugar and milk in a shallow bowl. Add the eggs and whisk again until well combined. Place bread slices into the egg wash. Let soak for a few minutes on one side, then flip and soak for a few minutes.
- Preheat a skillet or griddle with a light coating of oil. When hot, cook the french toast in batches until browned on both sides.

Coffee Sauce:

- In a small sauce pot, whisk cold brew coffee and sugar until combined over medium/high heat. In a separate small bowl, combine the cornstarch and water to create a slurry. Once coffee and sugar come to a full boil, add your slurry and whisk until combined and continue stirring until the mixture begins to thicken and returns to a full boil. Remove from heat and let cool.

Whipped Cream:

- In the bowl of a stand mixer (you can also use a hand mixer for this step), combine heavy cream and sugar on high speed until stiff.

Plating:

- Cut 2 slices of french toast in half and place on your plate; top with whipped cream, drizzle coffee sauce, sprinkle with chopped pecans and mushroom coffee grounds. Add fried quail egg to the plate and ENJOY!