

Ingredients for Five Spice French Toast:

4 whole eggs
1 teaspoon of cloves
1 teaspoon of ground ginger
1 teaspoon of cinnamon
1 teaspoon of Szechwan pepper corn (or black peppercorn)
1 teaspoon of ground star anise (or fennel or anise seed)
1 tablespoon of sugar
1 teaspoon of vanilla extract
4 pieces of thick cut brioche bread or day old French bread



NOTES: This recipe **serves 4**. Chef Cho served the French Toast with thick-cut, *chocolate covered bacon and ginger ice cream*. This treat was served as our *dessert course* at Spice Skool but not surprising, tastes great at any time of the day or night.

Directions:

1. In a bowl whisk all the ingredients together. Make sure eggs are creamy and spices are incorporated throughout the batter.
2. Heat up a non stick pan or griddle to medium heat.
3. Dunk bread in one at a time and make sure to coat the whole thing. Place on pan or skillet with a little butter.
4. Cook both sides until golden brown.
5. Serve with maple syrup, ginger ice cream or a pat of butter.