



# FRENCH TOAST

## GRILLED STRAWBERRY

### Ingredients:

2 eggs  
EldurApi Injection mix dessert  
150 ml milk  
75 gr sugar  
4 slices of stale white bread  
knob of butter  
100 gr strawberries  
75 gr whipped cream  
4 tsp sugar

### Supplies:

Shichirin  
teppanyaki plate  
BBQ Flavour Binchotan  
BBQ Flavour charcoal Acacia  
tweezer straight

### PREP TIME

Light the Acacia charcoal and Binchotan and open the slides of the Shichirin by 1/3rd and place the teppanyaki plate on the Shichirin.

### PREPARATION

Meanwhile, cut the strawberries in half and fry them on the teppanyaki plate for about 5 minutes. Add a little sugar so that the strawberries caramelize nicely. Afterwards, remove the strawberries from the teppanyaki plate using the tweezers and place them in a bowl. Top the strawberries with a little sugar.

Beat the milk with the eggs, sugar and dessert mix. Then cut the bread into thin slices. Roll the bread through the mixture, not too long or the bread will fall apart.

Grease the teppanyaki plate with a knob of butter and place the bread on the teppanyaki plate. Bake for 2 minutes on one side, spread a tablespoon of sugar over it and turn the bread over.

**Kamado set up:**

Direct heat

Bake for another 2 minutes and add another tablespoon of sugar to this side and flip again. Remove the bread from the teppanyaki plate once it is nicely caramelized. Meanwhile, whip the cream with the remaining sugar.

Serve the strawberries on the French toast and finish with a spoonful of whipped cream and a little dessert mix.