

NEW YEAR, NEW YOU WEEK

JANUARY 8-12 |

DIVORCE

JAN 14
AT 10PM **HBO**

Sur la table
THE ART & SOUL OF COOKING

CHICKEN SALAD FRENCH TOAST

2 slices of brioche

1 egg

1 cup of milk

1 crushed garlic clove

1/4 cup grated parmesan

salt/pepper

1 sprig of thyme chopped

Freshly grated nutmeg to taste

1 TBL Dijon mustard

All the bits and pieces of chicken left on the carcass as well as the 2 little chicken tenders

1 TBL mayo

1 TBL cream

1/4 cup shredded sharp cheddar

2 tomato slices

4 green squash slices

4 TBL butter

Soaking the brioches:

Whisk together the egg, milk, crushed garlic, parmesan, thyme, nutmeg, Dijon, S/P in a deep dish. Dip the 2 thick slices of brioche inside the mixture and press lightly so that the air gets expelled from inside the slices of brioche, and as you release pressure, there will be a pumping effect that will suck up as much custard as it can absorb. Flip the slices of brioche and repeat on the other side.

Stuffing the French toast:

Mix together the chicken, mayo, cream and cheddar. In a large frying pan, melt 2 TBL of butter. When it's all melted and starts to turn slightly brown, place the slices of brioche in the pan and lower to medium heat. When golden brown, flip the slices and cook the other side, add the remaining butter. Cover 1 of the brioches with 4 slices of green squash, then the cheddar chicken salad, the two tomato slices and cover with the other French toast. Cover the pan with a lid on medium heat until the cheese in the center starts to melt and ooze. Halfway through, you can flip the French toast to make sure both sides are cooked evenly.