

**Miele**

# Panettone French toast with grilled peaches and caramel sauce

By Miele

**30 minutes, plus cooling time**

Preparation time

**1 hour 30 minutes**

Cooking time

**12-16**

Serves



## INGREDIENTS

### Panettone

10 eggs  
500 ml (2 cups) milk  
500 ml (2 cups) cream  
110 g (½ cup) sugar  
2 vanilla pods, seeds removed  
2 oranges, zested  
900 g panettone  
Butter, for frying

### Grilled peaches

80 g butter, melted  
75 g (? cup) brown sugar  
½ tsp ground cinnamon  
8 peaches

### Caramel sauce

110 g (½ cup) brown sugar  
110 g butter  
250 ml (1 cup) cream

## METHOD

### Panettone

1. Grease and line the [DGG 3 unperforated steam container](#) and set aside.
2. In a bowl, whisk together the eggs, milk, cream, sugar, vanilla seeds and zest until combined.
3. Slice the panettone into thirds and then cut each third vertically in half. Place the long end of the panettone facing you and cut into 1.5 cm-2 cm slices.
4. Place the panettone slices into the prepared steam container and press down to fit.
5. Pour over half of the egg mixture and then push down the panettone so it soaks up the mixture. Pour over the rest of the mixture and once again make sure the panettone is fully submerged.
6. Place the steam container in the combi steam Pro oven on shelf position 2. Select Combi mode: Fan Plus at 160°C + 50% moisture and cook for 60 minutes.
7. Remove from the oven and allow to cool before placing in the refrigerator to set for a minimum of 4 hours, or ideally overnight.

### Grilled peaches

1. In a small bowl, combine the melted butter, brown sugar and cinnamon.
2. Preheat the griddle plate on a medium heat, induction setting 6.
3. Halve the peaches and remove the stone, brush the brown sugar mix over the cut side of the peach.
4. Place the peaches, cut side down onto the griddle plate and grill for 2-3 minutes, or until you have started to achieve a caramelised crust and the peaches begin to soften. Flip over and grill for a further 60-90 seconds, depending on the firmness of the peach.

### Caramel sauce

1. In a saucepan, combine the brown sugar and butter. Place on medium-high heat, induction setting 7, and whisk until the mixture is bubbling and the sugar has dissolved.
2. Whisk in the cream and remove from the heat.

### To serve

1. Remove the panettone pudding from the steam container, cut in half lengthways and slice thickly, approximately 3 cm in thickness. Remove any uneven edges to form neat rectangular slices.
2. Place a non-stick frying pan on medium heat, induction setting 6 and add 2 tablespoons of butter.
3. Once the butter has melted and the frying pan is hot, add a few pieces of the sliced panettone to the pan and fry for 3-4 minutes on each side, or until golden.
4. Place two pieces of French toast onto a plate, with half a grilled peach and a drizzle of caramel sauce. Serve with fresh raspberries and a sprig of mint, if desired.

### Hints and tips

- Leftover slices of French toast can be frozen prior to frying.
- For a salted caramel sauce, simply whisk in 2 teaspoons of salt after you have added the cream.
- Any stone fruits can be substituted for the peaches.