

# Salted Dulce De Leche French Toast

## Ingredients

- 1 cup half & half or sub whole milk
- 4 large eggs
- 1/2 cup [Monin Crème Caramel Syrup](#)
- 1/4 teaspoon salt
- 6 slices brioche, challah bread or Texas Toast, 1/2-inch thick
- 4 tablespoons butter
- [Monin Dulce de Leche Sauce](#)
- Fleur de Sel or sub kosher sea salt

Yield: Approximately 3 to 4 servings



## Preparation

1. In medium size mixing bowl, whisk together the half-and-half, eggs, Monin Crème Caramel Syrup, and salt. You may do this the night before and refrigerate if desired. When ready to cook, pour custard mixture into a pie pan and set aside.
2. Preheat oven to 375 degrees F. Dip bread into mixture, allow to soak for 20 seconds on each side, and then remove to a sheet pan, and allow to sit for 1 to 2 minutes.
3. Over medium-low heat, melt 1 tablespoon of butter in a 10-inch nonstick sauté pan. Place 2 slices of bread at a time into the pan and cook until golden brown, approximately 2 to 3 minutes per side.
4. Remove from pan and place on rack in oven for 5 minutes.
5. Repeat with all 6 slices.
6. Serve immediately with Monin Dulce de Leche Sauce and fleur de sel.