



## PINEAPPLE FRENCH TOAST

— SERVES: 4 • PREP TIME: 10 MINS • COOK TIME: 15 MINS —

### INGREDIENTS:

- 4 Eggs
- ½ cup coconut milk
- ½ teaspoon vanilla extract
- ½ teaspoon orange zest
- 1 tablespoon butter, for frying
- 8 King's Hawaiian® Original Hawaiian Sweet Rolls
- 4 Del Monte® Pineapple Rings

### SYRUP INGREDIENTS:

- 1 cup Del Monte® Pineapple Juice
- 2 tablespoons brown sugar
- 1 teaspoon honey
- 2 tablespoons butter
- ½ tablespoon cornstarch (pending on how thick you want your syrup)
- ½ cup Mauna Loa® Dry Roasted Macadamia Nuts, chopped

### PREPARATION:

#### SYRUP PREPARATION:

##### STEP 1

Make syrup. In a small saucepan over medium heat, place macadamia nuts and toast just until fragrant, about 2 minutes. Add pineapple juice, brown sugar, honey, and whisk until combined. Meanwhile, melt butter in microwave and whisk in cornstarch until fully dissolved. Add to juice/sugar mixture in saucepan. Turn heat to medium/high and whisk until thickened, about 30 seconds. When mixture is fully combined, remove from heat. Let sit while you make French toast.

#### FRENCH TOAST PREPARATION:

##### STEP 2

Whisk eggs, coconut milk, vanilla extract, and orange zest in medium bowl and set aside.

##### STEP 3

Place pineapple rings, one at a time, on cutting board and slice cross-wise, creating a thinner pineapple ring. You should have 8 thin slices of pineapple when done. Slice rolls in half just like a slider, and layer rings of pineapple on each halved piece of roll, with the inside of the roll facing down.

##### STEP 4

Melt butter in large frying pan over medium heat. Once bubbling, dip bread and pineapple pieces into the egg mixture, holding the bread and pineapple together. Coat on both sides and place in frying pan, pineapple slices down. Fry for 2 minutes a side.

##### STEP 5

Stack these up as high as you want and serve with macadamia nut syrup.

*Chef's Note: Fresh mint, berries and toasted coconut make for awesome additions to this dish.*

