

# Cooking School

## with the London Chef

### French Toast with Rhubarb & Custard

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen!

These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

#### French Toast

Brioche, challah or nice crusty white loaf  
Milk  
Eggs (you will need 6 total)  
White sugar  
Vanilla extract or essence  
Butter  
Canola oil  
Paper towel

#### Rhubarb

A few stalks rhubarb  
White sugar  
Orange

#### Custard

Eggs (you will need 6 total)  
Heavy cream  
Vanilla  
Sugar  
Milk

*\*GF Friendly - sub GB bread, vegetarian*

#### Cooking Equipment

Cutting board  
Knife  
Small pot x 2  
Whisk  
Wooden spoon  
Large non-stick frying pan  
Flipper  
Deep dish for soaking french toast