

## French Toast Casserole with Baked Pears

Serves 4

### INGREDIENTS

4 English muffins  
125 ml whole milk  
100 ml whipping cream  
3 eggs  
80 g sugar  
1 tbsp brown rum  
¼ tsp salt  
1 tsp vanilla extract  
1 lemon  
1 vanilla bean  
200 g mascarpone  
2 pears  
1 tsp cinnamon  
powdered sugar (for serving)



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### METHOD

1. Combine most of the milk, whipping cream, eggs, most of the sugar, brown rum, salt, and vanilla extract in a bowl and whisk together.
2. Halve English muffins and place them in a casserole dish. Pour the milk-mix over and cover with cling film. Let it rest in the fridge overnight.
3. Take the casserole out of the fridge approx. 1 hr before baking. Preheat the oven to **180°C Circo Roasting®**. Meanwhile, cut pears in half and deseed. Place in a small baking dish with the cut-side facing up. Squeeze half a lemon and brush the juice onto the pears to prevent browning, then sprinkle with sugar and cinnamon. Bake French toast casserole for 30 min. until golden brown. After 10 min. baking, add the pears to the oven next to the casserole and bake for remaining 20 min. until golden brown and softened.
4. In the meantime zest lemon and deseed vanilla bean. Whisk together mascarpone, the rest of the milk and sugar, lemon zest and vanilla seeds in a bowl. When the baking is done, take the French toast casserole and pears out of the oven. Cut pears in slices. Sprinkle powdered sugar on top of the casserole and serve with mascarpone-cream and baked pears. Enjoy!