

# EAT NYC



The iconic recipes that feed the city



# Challah French toast

SERVES

4

As Ashkenazi Jews made their way across Central and Eastern Europe, challah—a term for bread used as an offering—combined with local baking traditions to become the yellow-tinted, sweet, yeasted, six-strand braided beauty known and loved by American Jews. In New York, this style of challah is cherished by all and is a favored alternative to traditional bread—especially in the brunch icon, French toast.

These thick slices of challah are soaked in a creamy mix with cinnamon and orange zest, then deep-fried until crusted. Dust with icing sugar, drizzle with maple syrup, and serve with raspberry conserve for morning-meets-dessert heaven.



4 eggs, lightly beaten  
1 cup (250 ml) pouring cream  
1 cup (250 ml) milk  
2 tablespoons superfine (caster) sugar  
1 teaspoon ground cinnamon  
zest of 1 orange  
6–8 slices plain challah, each  
2 in (5 cm) thick  
vegetable oil, for deep-frying  
confectioners' (icing) sugar, for dusting  
raspberry conserve and maple syrup,  
to serve

Crack the eggs into a large bowl and whisk lightly. Add the cream, milk, sugar, cinnamon, and orange zest, and whisk to combine. Working in two batches, add the challah slices and gently push down to submerge. Soak for 10 minutes turning them over halfway.

Heat a large saucepan one-third full with vegetable oil over high heat to 320°F (160°C).

Remove the challah slices from their soaking liquid, draining well. Deep-fry in batches, turning occasionally, for 1–2 minutes on each side, until golden and crisp. Drain on paper towel.

While still warm, dust the challah French toast with confectioners' sugar and dollop with raspberry conserve. Drizzle with maple syrup to serve.

