



DRUNKEN FRENCHMAN WITH PEPPERED STRAWBERRIES AND SAGE CREAM
SERVES 4

1 LBS. STRAWBERRIES
GROUND RAINBOW PEPPER
1 CUP BALSAMIC VINEGAR

4 SLICES OF BRIOCHE
1 CUP MILK
1/2 CUP BROWN SUGAR
1/2 TSP. CINNAMON
2 EGGS

10 LARGE LEAFS OF SAGE
1 CUP HEAVY CREAM

DICE BRIOCHE, FILL IN BAKING TRAY.
MIX MILK, SUGAR, CINNAMON AND EGGS UNTIL SUGAR IS DISSOLVED.
POUR MILK, SUGAR, CINNAMON EGG MIXTURE OVER BRIOCHE IN BAKING TRAY,
BAKE AT 350F FOR ABOUT 40 MINUTES OR UNTIL CENTER SPRINGS BACK WHEN
PRESSING.

REDUCE BALSAMIC VINEGAR OVER MEDIUM HEAT UNTIL SIRUPY.

CUT STRAWBERRIES, SEASON WITH PEPPER.

WHIP CREAM, ADD CHOPPED SAGE.

SERVE STRAWBERRIES WITH DRUNK FRENCHMAN, TOP WITH SAGE CREAM,
DRIZZLE BALSAMIC REDUCTION ON TOP.