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**Cuba Libre Torrejas** (french toast)

Yield: 8( 2 inch thick) slices of french toast

8 whole large eggs

1 1/4 c whole milk

1/2 teaspoon heavy cream

1 1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

Combine all ingredients together in a mixing bowl and whisk till combined. Lay your 2" thick sliced brioche in a 2 in deep baking dish cover with batter. Make sure all sides are coated. For best results wrap and let set overnight in the fridge. Or in a rush let rest for at least 15 min to absorb as much liquid as possible.

The next morning pull out the battered bread most of the liquid should be absorbed.

On medium to medium high heat melt a couple tablespoons butter once it starts to sizzle and brown add your french toast and caramelize on all sides. Finish in a 350 degree oven for 5-7 minutes. Will feel slightly firm when done, or you can insert a knife like your testing a cake. If it comes out clean you’re ready for plating. Put individual french toast on a plate or family style on a nice platter. Top with 3 fried sweet plantains that were soaked in pure maple syrup, add additional syrup finish with whip cream, a dusting of powdered sugar and a sprig of mint.

All that's left to do is enjoy!!