

## Pain Perdu with Berries and Mascarpone Ice Cream



Serves 4

### Ingredients

4 slices of brioche  
1 egg  
100ml milk  
25g caster sugar  
1/2 vanilla pod scraped  
60g unsalted butter  
250g mixed berries, washed and sliced  
Icing sugar and fresh mint to garnish

#### *For the coulis:*

200g raspberries  
50g icing sugar

#### *For the ice cream:*

500g water  
500g caster  
500g mascarpone  
1 vanilla pod scraped

1 egg white

### Method

Begin by making the ice cream. Warm the sugar and water together with the vanilla pod until the sugar dissolves. Allow to cool.

When cooled to room temperature, add in the mascarpone and egg white and whisk together well. Pass through a sieve and churn in ice cream machine until ready.

Make the pain perdu by whisking the egg, milk, sugar and vanilla together in a bowl. Then dip in each slice of brioche to coat it in the mixture.

Heat the butter until foaming in a non-stick pan and cook each slice of brioche until golden brown.

Next, make a coulis by mixing together the raspberries and icing sugar in a blender. Pass through a fine sieve to take out the pips.

Coat the berries in some of the coulis, reserving the rest as a garnish.

To serve, place a slice of brioche each plate and top with the berries. Place a scoop of the ice cream on top of the berries. Garnish with a sprig of mint and a circle of coulis around the edge of each plate.