

# FRENCH TOAST ROLL UPS



Gordon  
**RESTAURANT  
MARKET**

## **Ingredients** Yield: 12 servings

Reorder No.	Description	Amount
<b>Roll Ups:</b>		
505412	Gordon Choice® Large Grade A Shell Eggs	2
512109	Milk	1/3 cup
675981	Granulated Sugar	2 Tbsp.
513873	Vanilla Extract	1 Tsp.
224723	Trade East® Ground Cinnamon Spice	1/2 Tsp.
424307	Kosher Salt	1/4 Tsp.
186100	White Sandwich Bread	12 slices
299405	GFS® Unsalted Butter	2 Tbsp.
859740	Powdered Sugar for serving	
258110	Maple Syrup for serving	
<b>Blueberry &amp; Cream Cheese</b>		
275362	Gordon Choice Whipped Cream Cheese	1/4 cup
451690	Fresh Blueberries	1/2 cup

## **Ham & Cheese:**

726524	GFS Mild Cheddar Cheese	6 slices
680656	GFS Virginia Baked Ham	12 slices

## **Cannolis:**

292141	GFS Dessert Whipped Topping	1/4 cup
859740	Powdered Sugar	2 Tbsp.
224723	Trade East Ground Cinnamon Spice	1/4 Tsp.
379023	Nutmeg	a pinch
Market item	Ricotta Cheese	3 Tbsp.
296132	Mini Chocolate Chips	1/4 cup

## **Lemon Cream & Strawberries**

275362	Gordon Choice Whipped Cream Cheese	2 oz.
675981	Granulated Sugar	1 Tbsp.
677558	Lemon Zest	1 Tsp.
677558	Lemon Juice	1 Tbsp.
257800	Fresh strawberries, sliced	1/2 cup

## **Preparation Instructions**

### *Wash hands.*

For the roll-ups: Whisk together the eggs, milk, granulated sugar, vanilla, cinnamon and salt in a medium bowl until completely combined. Set aside until ready to use.

Using a rolling pin, roll each slice of bread to flatten and make more pliable. Trim the crust off each slice.

### **Blueberry & Cream Cheese:**

Spread 1 teaspoon cream cheese in a 3/4-inch strip along the bottom of a slice of bread. Top with 2 rows of blueberries (about 2 to 3 tablespoons) being careful not to put too many down or you might not be able to roll it up. Starting with the side of the bread with the fruit, carefully roll into a tight log so that the fruit is snugly wrapped in bread.

### **Ham and Cheese:**

Lay half a slice of Cheddar along the bottom of a slice of bread. Top with 1 slice of ham. Starting with the side of the bread with the sausage, carefully roll into a tight log so that the sausage is snugly wrapped in bread.

### **Cannolis:**

To make the filling, beat heavy cream with powdered

sugar, cinnamon and nutmeg until soft peaks form. Stir in ricotta and chocolate chips until evenly incorporated. Spread 1 teaspoon of the cream in a 3/4-inch strip along the bottom of a slice of bread. Carefully roll into a tight log.

### **Lemon Cream and Strawberries:**

Whip cream cheese, sugar, lemon zest and juice together until smooth. Spread 1 teaspoon of the lemon cream in a 3/4-inch strip along the bottom of a slice of bread. Top with a row of thinly sliced strawberries. Starting with the side of the bread with the fruit, carefully roll into a tight log so that the fruit is snugly wrapped in bread.

### *For cooking:*

Dip each roll-up in the reserved egg mixture and turn to coat all sides, making sure that the egg seals up the exposed edge so that the roll-up doesn't unravel. Repeat with the remaining roll-ups.

Heat 1 tablespoon butter in a large nonstick skillet over medium heat and cook half of the roll-ups, gently pressing down on each roll-up to make a flat edge against the pan, until all 4 sides are golden brown, about 1 minute per side. Transfer to a plate and cover to keep warm. Repeat with the remaining tablespoon butter and remaining 6 roll-ups.