



HOME CHEF

BREAKFAST

Cannoli French Toast

With Pistachios, Chocolate, and Bacon



We've got the best Sunday brunch ever here — a perfect mix of sweet and savory. We stuff thick Texas toast with a creamy ricotta, pistachio, and chocolate chip mixture, batter it in the classic egg mixture, and sear it to golden brown. Serve it up with a side of bacon for — like we said — the best brunch ever. Just make sure you have time for a nice snooze on the couch afterward!

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 915
Carbohydrates: 70g
Fat: 53g
Protein: 38g
Sodium: 1038mg
per serving

DIETARY

DRINK PAIRING

Pair this Italian-esque breakfast with a Bellini. Combine 3 oz. prosecco sparkling wine with 2 oz. fresh white peach puree in a champagne flute and enjoy!

INGREDIENTS

1 ½ oz. Pistachios
3 oz. Liquid Egg
3 oz. Half and half
1 Tbsp. Vanilla Extract
1 tsp. Ground Cinnamon
6 Bacon Strips
6 oz. Ricotta Cheese
2 Tbsp. Powdered Sugar
1 ½ oz. Chocolate Chips
4 Texas Toast Slices
2 oz. Breakfast Syrup

WHAT YOU NEED

Olive Oil

EQUIPMENT

Baking Sheet
Mixing Bowl
Small Bowl
Medium Pan

DID YOU KNOW?

Cannoli (crispy pastry tubes with a sweet filling) are a classic Italian dessert, but purportedly originated from the Middle East, coming to Sicily under Arabic control of region in the 11th century.

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Prepare the Ingredients

Preheat oven to 375 degrees. Prepare a baking sheet with foil. Coarsely crush or chop **pistachios**. Combine **liquid egg, half and half, vanilla extract**, and **cinnamon** in a medium mixing bowl. *This custard egg and dairy base is called a “royale” in the culinary world.*



Cook the Bacon

Place **bacon** on prepared baking sheet, avoiding overlap, and bake for 12-15 minutes, or until crispy. Remove to a paper towel-lined plate and set aside.



Make the Filling

In a small bowl, combine **ricotta**, half the **powdered sugar**, **chocolate chips**, and **pistachios** (reserving some chips and pistachios for garnish). Set aside.



Cook the French Toast

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Dip 2 slices of **Texas toast** with **egg mixture** for 15-30 seconds, shake off excess, and place in hot pan. Cook about 2 minutes per side, or until well-browned on both sides. Remove to a plate, refresh oil, and repeat with remaining slices of Texas toast. *Avoid soggy bread with a shorter soak time.*



Assemble the French Toast

Evenly distribute **ricotta stuffing** between 2 slices of cooked **French toast**. Top off with remaining slices.



Plate the Dish

Slice assembled **French toast** in half on an angle (bias). Arrange 2 halves on a plate and garnish with remaining **powdered sugar** (optional: sift through a wire-mesh strainer for an even dusting), **chocolate chips, pistachios**, and **syrup**. Add 3 slices of **bacon** to the plate and dig in!