French toast with honey cream and rhubarb

Rhubarb cut into 2cm pieces.
1 juice of an orange and orange zest
½ teaspoon cardamon
2 tablespoons honey

Place onto a tray and drizzle honey, cardamon and orange juice.
Bake for 15 minutes. Let cool.

Honey cream

Mix through mascarpone cheese with 1 tablespoon of honey and scraped vanilla bean seeds and orange rind.

French toast

1. Cut baguette into 2cm thick slices.
2. Lightly beat 2 eggs with ¼ cup milk in a bowl.
3. Heat up a frypan with 1 tablespoon of butter.
4. Spread mascarpone mixture, like butter onto one side of the bread.
5. Submerge the bread into the egg mixture until wet and fry on one side until golden brown. Flip onto the other side.
6. Serve with rhubarb and a drizzle of honey.