



TASTING TABLE

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Figs and Pain Doré

Recipe adapted from *Food in the Louvre*

Makes 6 servings

- 12 ounces dried figs
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup currants
- 1 vanilla pod, split
- 2 star anise pods
- $3\frac{1}{2}$ ounces seedless red grapes
- 2 apples—peeled, cored and diced
- $2\frac{1}{2}$ cups heavy cream
- 3 large egg yolks
- 6 thick slices brioche, crusts removed
- $\frac{1}{3}$ cup ($5\frac{1}{3}$ tablespoons) unsalted butter
- $4\frac{1}{2}$ tablespoons brown sugar

1. Soak the figs in warm water for 6 hours, until soft.
2. Fill a large saucepan with 4 cups of water. Bring the water to a boil, add the figs, granulated sugar, currants, vanilla pod and star anise and simmer for 20 minutes.
3. Remove 18 of the figs and set aside. Remove the spices and discard. Add the grapes and the apples to the liquid and bring to a simmer; reduce the sauce until it's very thick, then blend in the cream and egg yolks.
4. Place the bread in the syrup, letting it soak up the liquid. Meanwhile, heat a skillet over medium heat and add the butter. When the butter has melted, drain the bread pieces and fry them in the skillet (working in batches if necessary), flipping once, until golden brown. Sprinkle with the brown sugar.
5. Divide the bread among plates and top each slice with 3 figs. Drizzle with the syrup and serve.

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