



CORLEY FAMILY NAPA VALLEY  
MONTICELLO VINEYARDS

## Crème Brulee French Roast

½ cup (1 stick) butter  
1 cup packed brown sugar  
2 TBSP corn syrup  
1 loaf French bread, challah or rustic Italian bread  
5 eggs  
1 ½ cups half & half  
1 tsp. vanilla extract  
1 tsp. Grand Marnier  
1/8 tsp. salt

Heat the butter, brown sugar and corn syrup in a saucepan until the butter melts and the mixture is smooth, stirring constantly.

Pour into a 9 x 13 inch baking dish.

Cut the bread into 1-inch thick slices. Trim the crust from each slice. Arrange the bread in the baking dish, cutting some slices so that the entire surface is covered.

Beat the eggs, half & half, vanilla, Grand Marnier and salt in a bowl using whisk. Pour over the bread. Chill, covered, for 8 - 12 hours.

Uncover and bring to room temperature. Bake at 350 F on the middle oven rack for 40 minutes or until puffed and the edges are golden brown.

Makes 4 to 6 servings.

*This will be a wonderful dish served on Thanksgiving or Christmas morning with a glass or two of our **Montreaux Brut Champagne!** Enjoy!*

Recipe courtesy of: Arlene Passini, our winery direct sales representative.