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This poached pear with raspberry coulis, elegant enough for a dinner party, is a perfect end to breakfast or brunch.

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Brunch Recipes

Make Something Special For A Special Occasion

Our friends at BnBFinder.com have provided us some very appetizing recipes for a special breakfast or brunch. If you can't get away to one of their bed & breakfasts, at least you can replicate the recipes at home. Information about each of the inns is included with the corresponding recipe.

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Banana-Stuffed French Toast With Chocolate

The Kingsleigh Inn is located in the small fishing village of Southwest Harbor, Maine, just 100 yards from the water. It is surrounded by Acadia National Park. In addition to the three-course breakfasts served daily, guests also have the option of ordering a wine and cheese tray. Most of the breakfasts incorporate local ingredients and heavily favor fruits and vegetables (the exception being Candied Maple Bacon a guest favorite).

Ingredients

- | 3 eggs
- | 1 cup half-and-half
- | ¼ cup sugar
- | 1 tablespoon banana extract or liqueur
- | 1 very ripe large banana
- | 8 slices thick-sliced brioche, challah, or country white bread
- | Chocolate sauce to garnish
- | Powdered sugar to dust



Banana-Stuffed French Toast from the Kingsleigh Inn.

Preparation

1. Slice the banana very thin and divide it among 4 pieces of the bread. Place a second piece of bread on top.
2. Beat the eggs, half-and-half, sugar and extract or liqueur in bowl. Dip the "sandwiches" into the mixture and flip, to ensure even soaking.
3. Fry both sides on a medium-hot griddle until nicely browned. Cut and dust both sides with powdered sugar. Drizzle with chocolate sauce. Serve atop raspberry coulis (see recipe below). Or, if the creative muse strikes, do the polka dot and swirl design shown above, with the chocolate sauce and coulis.

Poached Pears With Raspberry Coulis

The Hamanassett Bed & Breakfast Inn in Chester Heights, Pennsylvania is located in the Brandywine Valley, a region known for its local wineries. Guests can stay in the main house or opt for the Carriage House, which offers more privacy and can accommodate several children and pets. Checking out Longwood Gardens for the fabulous flowers and Baldwin's Book Barn for some great hard-to-find titles.

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Ingredients

The elegant poached pear at the Hamanassett Bed & Breakfast Inn.

For The Pears, Per Person

- | 1 pear
- | ½ cup sugar
- | 1 cinnamon stick
- | 1 tablespoon lemon juice

For The Raspberry Coulis
(Serves 6 to 8)

- | 1 package (12 ounces) frozen raspberries, thawed
- | ½ cup powdered sugar

Preparation**For The Pears**

1. Peel the pears. With a melon baller, remove the core from the bottom.
2. Add the sugar, lemon juice and cinnamon to enough water to cover the pears, and bring to a gentle boil.
3. Gently add the pears to the water and cook until they are slightly soft. Allow to cool.

For The Coulis

1. Place the raspberries in a blender and purée.
2. Pour the raspberry purée into a fine sieve placed over a bowl. Using a rubber spatula, press the purée through the sieve to remove the seeds. Stir in the powdered sugar (you can use more or less sugar, to taste).

To Serve

1. Pool a little coulis on a small plate. Stand the pear in the center of the plate. You may need to slice off a small part of the bottom, so that the pear stands upright.
2. Spoon a little coulis over the top so it spills down the sides a little. Place a sprig of mint at top of pear.

Soufflé Omelet

The Inn At Bowman's Hill in New Hope, Pennsylvania not only provides luxurious rooms and delicious breakfasts but also an orchid conservatory, outdoor pool and hot tub.

Ingredients

- | 2 eggs (serves 1)
- | Vegetable oil
- | Salt and pepper to taste

Optional fillings include:

- | Diced sharp Cheddar cheese
- | Sliced grape tomatoes
- | Sliced mushrooms



Soufflé Omelet from The Inn At Bowman's Hill.

Preparation

1. Add 1/8-inch vegetable oil to an 8-inch nonstick pan on low heat.
2. Separate the egg whites from the yolks. Beat the egg whites until firm but not

- overly stiff.
3. Add the egg whites to the pan. The mixture should still flow. Add salt and pepper to taste.
 4. Allow to fry for 3 to 4 minutes until light brown. Lightly fold in the egg yolks over the surface of the whites.
 5. Add optional fillings in a strip down the center. Carefully fold the omelet in half. Turn to high heat and cook for 1 to 2 minutes. Turn over and repeat.
 6. Serve immediately. The soufflé omelet should be ½" to 1½" thick, with a soft center and a crispy outside.

Grand Marnier French Toast

10 Fitch Historic Inn in Auburn, New York is near several historic houses, the Cayuga wineries and a wildlife refuge. There are optional massages and horseback riding.



Grand Marnier French Toast from 10 Fitch Historic Inn.

Ingredients

- | 1 loaf one-day-old bread, sliced 1-inch thick
- | 5 eggs
- | ¼ to ½ cup orange juice
- | ¼ to ½ cup half-and-half
- | 1 teaspoon orange zest
- | ¼-½ cup Grand Marnier
- | 3 tablespoons butter
- | Maple syrup
- | Fruit to garnish
- | Powdered sugar to garnish

Preparation

1. Mix all ingredients except bread and butter in large bowl and whisk together.
2. Place slices of bread in egg mixture. Let soak for about 5 minutes.
3. Melt butter in large skillet. Sear soaked slices on all sides including crusts until crisp.
4. Top with berries or other fresh fruit and sprinkle with powdered sugar. Serve with warmed maple syrup.

Orange Blossom Waffles with Mangos and Nutmeg Cream

L'Auberge Provençale, in White Post, Virginia, is located "just over the mountains" from Washington, D.C. Explore Shenandoah Valley's vineyards, golf courses, parks, orchards, caverns, historic battlefields and museums. In addition to breakfast, L'Auberge Provençale offers a five-course dinner and a Sunday brunch.

Ingredients

Mangoes

- | 1 cup sugar
- | ½ cup water
- | 2 tablespoons peach schnapps liqueur
- | 1 tablespoon chopped mint or basil
- | 2 mangoes, peeled and sliced

Nutmeg Cream

- | 2 cups heavy whipping cream
- | 2 tablespoons sugar
- | 1 tablespoon grated fresh nutmeg

Waffles

- | 1 cup flour



Orange Blossom Waffles from L'Auberge Provençale.

- | 1 teaspoon baking powder
- | 2 tablespoons sugar
- | 1 pinch salt
- | 1 cup milk
- | 1 egg
- | 1 ounce peanut oil
- | 1 tablespoon orange blossom water
- | Mint sprigs or basil to garnish

Preparation

Mangoes

1. Bring sugar, water, peach schnapps and herb to a boil.
2. Remove from heat and let cool to room temperature.
3. Pour over sliced mangos and refrigerate.

Nutmeg Cream

1. Whip the heavy cream with 2 tablespoons sugar and grated nutmeg, until soft peaks form.
2. Refrigerate until ready to use.

Waffles

1. Pre-heat the waffle iron.
2. Mix flour, baking powder, sugar and salt together.
3. In separate bowl, mix milk, egg, peanut oil and orange blossom water.
4. Whisk the wet ingredients into the dry ingredients until well blended. Pour enough batter to cover the waffle iron bottom. Cook until golden brown. Batter should make 3 large waffles.

To Assemble

1. Take waffle and cut into three wedges; fan out on half of a plate.
2. Fan out 5 to 6 mango slices on the other half of the plate.
3. Pour a little maple syrup on the waffles and place a dollop of the nutmeg cream in center of plate.
4. Garnish with a sprig of mint or basil.

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