

Disney Tonga Toast

While we may not be visiting Disney this summer, we are bringing a beloved dish to you, made popular at the Kona Café at Polynesian Village Resort, served since 1971.



Yields: 4 servings * Prep/Cook Time: 30 minutes

INGREDIENTS FOR THE STRAWBERRY COMPOTE

- 1 1/2 c chopped strawberries
- 3 tbsp. sugar
- 1 tbsp. lemon juice
- 1 tsp. pure vanilla extract

INGREDIENTS FOR THE TOAST

- 1 loaf white bread or sourdough, unsliced
- 2 bananas
- 4 large eggs
- 1 c. whole milk
- 1 tbsp. sugar
- 1 tsp. cinnamon
- 1 tsp. pure vanilla extract
- Vegetable oil, for frying
- 1 c. cinnamon sugar (1 cup granulated sugar + 2 tablespoons ground cinnamon)
- sliced strawberries, for serving
- Maple syrup, for serving



DIRECTIONS (Disney Tonga Toast)



1. Make strawberry compote: In a small skillet over medium heat, combine strawberries, sugar, lemon juice and vanilla. Bring mixture to a simmer and cook until the strawberries begin to break down and the mixture has thickened slightly, about 5 minutes. Remove from heat and gently mash the compote with the back of a fork (or a potato masher).
2. Peel bananas, then cut each once crosswise and once lengthwise. Two pieces will be used for each of the 4 servings.
3. Cut the ends off the bread, then cut the remaining loaf into 4 equal slices of about 3" each. Use a knife to create a deep slit (pocket) in one (shorter) side of the toast, then carefully insert 2 banana slices, side by side, into the pocket of each bread.
4. In a medium bowl, whisk together eggs, milk, sugar, cinnamon and vanilla. Dunk each stuffed slice into the batter mixture, tossing to coat all sides.
5. Pour a 1/4" of vegetable oil into skillet and heat over medium heat. When the oil is hot, add the battered bread and cook until crispy and golden all over, about 2 minutes per side.
6. Drain toast briefly on a wire rack. Pour cinnamon sugar into a large shallow bowl, then gently shake off excess oil from warm toast and toss in cinnamon sugar.
7. Garnish with fresh strawberries and serve with strawberry compote and maple syrup.