



INGREDIENTS

- 2 eggs
- 2 tablespoons milk
- Salt flakes and freshly ground black pepper, to taste
- 2 slices white bread
- 50g salted butter

French Toast

French toast is the only dish I remember Dad teaching me to make. He didn't cook often, though he did love to eat and, like me, I think he preferred savoury to sweet. When we made French toast we served it with sliced tomato and crisp bacon, not the maple syrup often used. Sweet or savoury, this is a great way to use up stale bread and makes a delicious brunch, especially with a glass of Chalmers lambrusco!

Serves 2

METHOD

1. Lightly whisk egg, milk, salt and pepper together in a flat bowl.
2. Soak bread in egg mixture, so that it absorbs evenly on both sides.
3. Melt butter in a frying pan.
4. Add bread and cook over medium heat for about 3 minutes each side, until well browned.
5. Serve with crisp bacon and slices of ripe tomato, or maple syrup if you prefer.

