

# DOUGHNUT FRENCH TOAST

with STRAWBERRY SAUCE

Serves 4

## EQUIPMENT

Bowl, whisk or fork, bread knife, measuring cup, frypan, tongs and egg flip, blender for strawberries.

## INGREDIENTS

4 Eggs

8 Teaspoons Vanilla Extract

½ Cup Full Cream Milk

8 Slices Bread

50g Butter, plus a drop of oil for frying

100g Caster Sugar

300g Strawberries

6 tablespoons Icing Sugar

Spritz of Lemon

## METHOD

Beat the eggs with the milk and vanilla in a wide, shallow bowl.

Slice the bread into quarters.

Soak the bread quarters in the eggy mixture for 5 minutes a side.

Place strawberries, icing sugar and lemon in Blender and blend until smooth.

Heat the butter and oil in a frying pan, and fry the egg-soaked bread until golden and scorched in parts on both sides.

Put the sugar on a plate and then dip the cooked bread in it until coated like a sugared doughnut.

Place sugared doughnut on a plate and pour the strawberry mixture on top.

Yum

