

Savoury French Toast



Your standard breakfast recipe gets a tasty update with savoury parmesan. This easy and delicious spin on french toast is perfect for those not so fond of sweets in the morning.

Ingredients

2 eggs

1/2 cup milk

1/2 cup parmesan cheese, grated

4 slices of sourdough loaf

butter, for cooking

1 avocado, sliced

8 bacon rashers

300 g cherry tomatoes

Method:

1. Pre-heat oven to 180C.
2. Place bacon rashers on a lined baking tray and bake in the oven for 10 minutes or until bacon is

crispy.

3. In a separate tray, roast the cherry tomatoes with a drizzle of olive oil and a sprinkling of salt for 6-7 minutes until tender and blistered.
4. Whisk milk and eggs in a shallow bowl. Dip the sliced bread into the mixture, coating both sides. Sprinkle with cheese.
5. Heat a fry pan with some butter over medium heat, and cook bread for 2-3 minutes on each side or until golden.
6. Serve with a side of bacon, sliced avocado and roasted tomatoes.