FRENCH TOAST

by David O'Mara

This recipe is very tasty and filling! You can serve your French toast with maple syrup and sliced banana if you like sweet things or with bacon if you prefer a more savoury flavour.

SERVES 3 [MAKES 6 SLICES]

- 2 eggs
- 1 tsp of cinnamon
- 85ml milk
- 1 tbsp of olive oil
- 6 slices of bread

Extra virgino

- 1. Crack the eggs into a shallow pasta bowl. Whisk them together until they're nicely beaten. Add in the milk and cinnamon and whisk all the ingredients together.
- Place a medium-sized frying pan over a medium heat and add in 1 tbsp of olive oil.
- 3. While the oil is heating up (about 45 seconds) get your bread and dip each slice into the egg mixture, turning each slice over to coat evenly in the mix.
- 4. Place 2 slices of bread on the pan and fry until golden brown on each side. Repeat with the remaining slices of bread.
- **5.** Place the French toast on your plate and add some maple syrup for some extra taste.



