



JERNEJ KITCHEN

RABANADAS (BRAZILIAN FRENCH TOAST)

Rabanadas, or Brazilian French Toast, is a simple yet delicious sweet breakfast recipe. It's made in minutes and generously coated in cinnamon sugar.

MAKES	16	FRENCH TOASTS (6-8 PEOPLE)
PREPARATION:	10	MINUTES
FRY:	6	MINUTES
TOTAL TIME:	16	MINUTES

FRENCH TOAST

4 medium eggs
360 ml (1 1/2 cup) milk
1/2 tsp salt
1/2 tsp cinnamon powder
1 tbsp sugar
1 baguette
500 ml (2 cups) canola oil, for frying

COATING

2 tbsp sugar
1/2 tsp cinnamon powder

TOOLS AND EQUIPEMENT

large baking sheet
whisk
large frying pan
thermometer
paper towels

MAKE THE EGG MIXTURE

In a large baking dish combine milk, salt, cinnamon powder, and sugar. Beat with a whisk to combine.

SOAK THE BREAD

Cut the baguette into 2 cm (1-inch) slices. Soak the bread slices in the prepared egg mixture. Set aside for 2 minutes, then turn the bread and leave to soak for another 2 minutes per side.

FRY THE FRENCH TOAST

Pour oil into a deep skillet and place over medium heat. Cook until the oil reaches 170 °C / 340 °F then carefully add the bread in a single layer. Deep-fry in two alternations. Deep-fry for 3 minutes, then turn the french toast and continue to fry for another 3 minutes. Transfer the French toast to a baking sheet lined with paper towels to get rid of any excess oil. Repeat the process with the rest of the oil.

COAT IN SUGAR AND SERVE

Make the sugar coating. In a bowl combine sugar and cinnamon powder. Coat the warm French toast in cinnamon sugar and serve as soon as possible.