



## JERNEJ KITCHEN

# DIPPY EGGS AND SAVORY FRENCH TOAST

*This is a fantastic breakfast. Super easy to make, simple and super delicious.*

SERVES 2 PEOPLE  
PREPARATION: 15 MINUTES

### DIPPY EGGS AND SAVORY FRENCH TOAST

4 slices toast bread  
50 ml milk  
2 eggs, free range  
pinch of cayenne pepper (optional)  
1 tbsp vegetable oil  
1 tbsp butter  
4 eggs, free range (for dippy egg)

### TOOLS AND EQUIPEMENT

pan  
saucepan  
bowl

Sponsored

### MAKE FRENCH TOAST

Cut the bread on 1, 5cm / 0.5 inch thick slices. In a small bowl combine 2 eggs with the milk. Add a pinch of sea salt and black pepper. You can also add a pinch of cayenne pepper. Place a pan over medium high heat. Add the oil and butter. Dip the slices of bread into the mixture. Fry the slices for about 2 - 3 minutes on each side or until they are golden brown. This is your savory french toast.

### TIP

You can sprinkle the slices of bread with black cumin before frying them for an extra kick in flavor.

### COOK THE EGGS AND SERVE

Meanwhile set a saucepan with cold water and a pinch of sea salt over a high heat. Also add the eggs. When the water starts boiling cook the eggs for another 3 minutes, to get soft boiled eggs. Serve with savory french toast slices or with fried pancetta / pan fried asparagus.