



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

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.