



LIQUID EGG FRENCH TOAST

Start your morning off right with simple yet scrumptious french toast topped with a scattering of fresh berries and a dollop of yoghurt. For the gloriously golden glow, use Clarence Court Just Whole Eggs.

Prep time 10 minutes | Cook time 20 minutes | Serves 4

2 large Clarence Court eggs (100g Clarence Court Just Whole Egg)
600ml milk
2 teaspoons vanilla essence

8 slices of bread
4 tablespoon butter
Toppings of your choice (we recommend, natural yoghurt, fresh fruits and a drizzle of honey)

First, whisk the egg, milk and vanilla together in a bowl.

Place a slice of bread in the mixture, coating one side of the slice of bread. Carefully flip the bread and coat the other side. You want the egg/milk mixture to be absorbed into the bread, but not too much as it will fall apart.

Place a frying pan over a medium heat and melt 1 tablespoon butter. Lay 2 slices of egg coated bread flat and cook until golden on both sides. Once cooked, transfer to a plate, and repeat the above steps for the other slices of bread.

Cut the bread diagonally into triangles and add your toppings. We topped ours with natural yoghurt, fresh fruits and a drizzle of honey.



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