



SAVOURY FRENCH TOAST SOLDIERS FOR DIPPING

Transform humble toast soldiers into an indulgent, breakfast delight. Grated Parmesan and sesame seeds add a sprinkling of savoury, nutty flavour – the perfect candidates for dipping into rich, soft-boiled, golden yolks.

Prep time 10 minutes | Cook Time 15 minutes | Serves 2

2 slices of sourdough bread
6 large Clarence Court hen eggs
Sea salt
Freshly ground black pepper
20g Parmesan cheese, finely grated
3 tablespoons sesame seeds
1 tablespoon olive oil
1 tablespoon unsalted butter

Cut the sourdough bread into soldiers, around 1cm thick, and place to one side. Into a large bowl, crack two eggs and whisk well. Fill a saucepan with water, bring to a simmer and boil the other four eggs to your liking.

To the bowl of beaten eggs, add the sea salt and black pepper, along with the grated Parmesan, then tip the sesame seeds onto a plate. Whisk the egg mixture well and dip the bread into it, allowing it to soak a little.

Remove the sourdough soldiers from the egg and roll in the sesame seeds, until evenly coated. To a large frying pan, add the olive oil and heat. When the oil is hot, add the coated bread and fry in batches, until golden.

When the French toast dippers are crisp and golden, remove with a slotted spoon and place onto serving plates. Serve the dippy eggs in egg cups, remove their tops, and serve with the French toast soldiers.

For the perfect dippy egg arrangement, why not use our exclusive egg cups and egg spoons available from the Clarence Boutique?



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