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FESTIVE FRENCH TOAST

INGREDIENTS

3 eggs - 100ml milk - 4 thick slices brioche bread - Orange Zest (1 orange) - Half a teaspoon of allspice - Half a teaspoon of cinnamon - Butter for frying
Toppings: (optional)
Maple syrup - Fresh berries - Icing Sugar

INSTRUCTIONS

1. Preheat a frying pan with a dollop of butter.
2. Beat the eggs and milk together before adding in the orange zest and spices. Pour the mixture into a shallow dish big enough to fit a slice of brioche flat down.
3. Dip the brioche slices into the mixture and allow to soak for two minutes. Turn the slice and soak for another two minutes so that the brioche is well soaked through.
4. Place the soaked brioche in the pan then fry in the butter for three minutes on each side or until it turns golden brown. Keep warm in an oven on low heat while cooking the remaining slices.
5. Serve immediately with desired toppings. For an even stronger Christmas flavour, mix a pinch of cinnamon and sugar together and sprinkle over the top.