



recipe no18

Pain Perdu



Ingredients

- 3 large eggs
- 6 tablespoons of milk
- 8 slices of brioche
- 3 drops of vanilla essence
- 1 tablespoon caster sugar
- Butter

Prep time - 5 mins

Cooking time - 15 mins

Serves 8 slices/4 people

Method

1. Beat eggs, milk, sugar & vanilla.
2. Use a pancake pan and drop a teaspoon of butter and melt.
3. Drop a couple of slices of brioche at a time and turn in the egg mixture.
4. When the pan is hot, fry a couple of slices at a time, until golden brown, then turn.
5. Serve with compote or sprinkled with sugar but eat warm!

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