


HONG KONG FRENCH TOAST

with Louisa's Acacia Honey

INGREDIENTS

- 4 slices of white bread (milk bread is preferred)
- 2 tablespoons peanut butter
- 2 large eggs
- 1 ½ tablespoons milk
- ¼ teaspoon salt (optional)
- Oil for frying (such as vegetable oil)
-  2 tbsp Louisa's Acacia Honey
- condensed milk (for drizzling)
- 1 tbsp of butter

[method overleaf]

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METHOD

- Prepare the bread: Start by making peanut butter sandwiches. Spread 1 tablespoon of peanut butter on one slice of bread each, leaving a half-inch border around the edges. Top each with another slice of bread to create a sandwich. Cut off the crusts from all sides of the sandwiches to create neat squares.
- Make the egg wash: In a wide, shallow bowl, whisk together the eggs, milk, and salt (if using) until well combined.
- Heat the oil: In a large skillet, heat the oil over medium-high heat to 170°C.
- Assemble and cook the French toast: Working one sandwich at a time, dip the bread into the egg mixture, coating all sides evenly. Let any excess drip back into the bowl before carefully adding the sandwich to the hot oil. Fry for 2-3 minutes per side, or until golden brown and cooked through.
- Drain and serve: Transfer the French toast to a plate lined with paper towels to drain any excess oil. Repeat with the remaining sandwiches.
- To finish, top each warm French toast with a pat of butter and a drizzle of Louisa's Honey and condensed milk.

