

French toast, crispy bacon and Blueberry & Grape Relish

Serves 4

Ingredients

2 eggs

250 ml milk

½ tsp vanilla essence

1 tsp sugar

½ tsp salt

8 slices stale bread

60g butter

5 ml Ground cinnamon

15 ml Sugar

120 ml Blueberry and Grape Relish

60 ml Mascarpone

Method

Whisk the eggs, milk, vanilla essence, 1tsp sugar and the salt in a bowl.

Grill bacon rashers or pan- fry until crispy. Place in a covered oven proof dish to keep warm.

Dip each slice of bread into the egg mixture until lightly soaked then remove. Pan-fry the bread in butter, dust a little cinnamon and sugar mixture on the top half, whilst the bottom half browns. Turn and repeat until light brown on both sides. Remove from the pan, slice into triangles. Layer the toast slices with bacon rashers, top with 30 ml of Blueberry and Grape relish and 15ml mascarpone and serve immediately.