

Less than 30 minutes

Serves 2 (one slice each of sweet and savoury)

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Ingredients:

- 6 eggs, whisked
- ¼ cup (60ml) milk or cream
- Dash each ground nutmeg and cinnamon
- ¼ cup (60ml) sour cream
- 1 clove garlic, grated
- 2 spring onions, sliced
- Dash fish sauce (optional)
- 4 thick slices sourdough bread
- Butter or oil, for frying

For serving:

- ¼ cup (60ml) PnP vanilla mascarpone or cultured cream
- Grated peel of 2 limes
- Handful fresh mint and blueberries
- Drizzle of honey (optional)
- 1 Tbsp (15ml) pickled ginger
- ½ red chilli, chopped
- 2-3 radishes, sliced
- 4 strips crispy bacon (optional)

Method:

1. Divide whisked eggs between two shallow bowls.
2. Add milk, nutmeg and cinnamon to eggs in one bowl and mix well.
3. Mix remaining eggs with sour cream, garlic, spring onion, and dash of fish sauce .

4. Dip 2 slices of bread into each egg mixture and coat evenly.
5. Heat butter or oil in a pan on medium heat.
6. Fry bread until golden and cooked through, 3-4 minutes per side.
7. Combine mascarpone or cream and grated lime peel, add a dollop on top of sweet French toast and serve with blueberries, mint and/or a drizzle of honey.
8. Serve the savoury French toast with pickled ginger, red chilli, radish and/or crispy bacon.

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