

Banana FRENCH TOAST

Serving Suggestion



Ingredients

1 x Priestley's Gourmet Delights Banana Bread
150g x Priestley's Salted Caramel Dessert Sauce
3 x Whole Eggs
50ml Milk
1tsp Vanilla Paste
20g x Icing Sugar
50g x Unsalted Butter
150g x Seasonal Berries
½ Pt x Edible Flowers
200g x Cream, whipped

Method

1. Whisk eggs, milk, icing sugar and vanilla together.
2. Pre heat non-stick frypan over a medium heat.
3. Dip sliced Banana Bread in egg mix.
4. Pan fry bread in butter until golden brown, flip bread and repeat.
5. Place 2 slices toasted Banana Bread on plate.
6. Garnish with Salted Caramel Dessert Sauce, berries, edible flowers, and whipped cream.

Prep time: 5 mins
Cook time: 25 mins
Serves: 7

