

# bent street kitchen

## buttermilk French toast

### *Ingredients:*

1 ½ c buttermilk, well-shaken  
3 T caster sugar  
¼ t salt  
4 large eggs  
8 x 2 cm slices of good quality brioche bread  
8 x 3 cm butter cubes  
maple syrup  
berries of your choice

### *Method:*

Whisk together buttermilk, eggs, salt and sugar in a bowl. Pour into a large rectangular baking tray that would fit the 6 brioche bread lying flat in one layer. Add bread and soak for about 20 mins, turning occasionally, but not falling apart.

Heat a large frying pan over medium high heat and add butter. Add 1 cube of butter for every slice of brioche you can fit in the pan. After the butter stops bubbling, add brioche slices. Cook for about 4 mins in total, turning once, until golden brown. Transfer to a warm plate, top with berries and maple syrup. Enjoy!

Serves 4.