

Swiss Roll French Toast with Bacon & Syrup

Servings: 4

Prep Time: 10min

Cook Time: 20min



Ingredients

- 250 g streaky bacon
- 1 Swiss roll with apricot jam; sliced into thick rounds of about 2–3 cm each
- 4 eggs; lightly whisked
- Butter; for frying
- Golden syrup; for drizzling (maple-flavoured syrup or maple syrup)

Directions

1. Preheat oven to 180 °C.
2. Arrange streaky bacon in little scrunched-up bundles on a lined baking tray.
3. Then bake for about 15–20 min. until golden brown and crispy.
4. While the bacon is in the oven, heat a knob of butter in a frying pan over medium heat.
5. Then quickly dip one round of Swiss roll at a time into the egg mixture and then straight into the pan.
6. Fry in batches on both sides until golden, then transfer to plates.
7. To serve, top each round of French toast with crispy bacon, then drizzle with your choice of syrup. Serve warm.