

Ricotta Strawberry French Toast

Servings: 2

Prep Time: 10min

Cook Time: 20min



Ingredients

- 1 large egg, beaten
- 300ml milk
- 1 tsp vanilla extract
- 4 slices thick-cut white bread
- 2 tbsp butter
- 50g ricotta
- 2 tbsp honey
- 100g strawberries, some sliced, some halved
- 2 mint sprigs, leaves picked

Directions

1. In a wide dish, whisk the egg, milk and vanilla together. Coat one side of the bread slices in the liquid, then carefully flip them over and leave them to soak for 1-2 mins.
2. Melt 1 tbsp of the butter in a large non-stick pan over a medium heat and add two slices of bread. Cook for 5 mins or until golden, then turn to cook the other side for another 5 mins. Transfer to a plate and cook the other two slices in the rest of the butter.
3. Halve the toast on the diagonal and spread each slice with the ricotta. Drizzle over the honey and a pinch of flaky sea salt, and arrange some sliced strawberries in a fan across the toast. Decorate the plate with the halved strawberries and mint.