

Smoked salmon French toast

15m prep | 40m cook | 6 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

14 Ingredients

- 2 eggs
- 1/2 cup milk
- 2 tbsp finely grated parmesan
- 500g malted rye sourdough batard loaf
- 50g butter
- 2 cups fresh flat-leaf parsley leaves
- 1/3 cup fresh dill
- 1 small lemon, zested
- 2 tbsp drained baby capers
- 1 eschalot, halved, thinly sliced
- 1 tbsp extra virgin olive oil
- 1 tbsp lemon juice
- 300g smoked salmon
- 1/2 cup sour cream

4 Method Steps

- Step 1** Preheat oven to 150C/130C fan-forced. Place a wire rack over a large baking tray and place in the oven.
- Step 2** Whisk eggs, milk and parmesan in a shallow dish. Season with salt and pepper.
- Step 3** Trim ends from loaf of bread and discard. Cut bread into 12 slices. Melt a little of the butter in a large frying pan over medium heat. Dip 2 slices of bread in egg mixture until soaked, draining excess. Cook bread for 2 to 3 minutes each side or until golden. Transfer to wire rack in the oven to keep warm. Repeat with remaining bread slices, egg mixture and butter.
- Step 4** Place parsley, dill, lemon zest, capers and eschalot in a bowl. Drizzle with oil and lemon juice. Season with salt and pepper. Toss to combine. Divide toast among serving plates. Top each with smoked salmon, sour cream and parsley mixture. Serve immediately.

Image by Andrew Young
