

BABKA FRENCH TOAST

A brunch favourite in both of our restaurants; we first started making our Babka French Toast to use up any leftover babka we might have had from the day to before to save it heading into the bin - french toast is best made when the bread's slightly stale. If you've not ordered yourself a babka from our online store, or you've just eaten it all and don't have any left over, you can use slightly stale brioche, croissants, white bread.. basically any slightly sweet bread that you've got lying around. We change our toppings with the seasons, and have chosen our grape jam and labneh for this at-home version, but you can use any nice jam, roasted/poached fruit and yogurt combo you fancy.

SERVES 4

WHAT YOU NEED

4 thick slices of day-old babka (left over from your whole Good Egg babka!)
4 large eggs
4tsp cinnamon
350ml whole milk
4tbsp honey

TO SERVE

Choose your favourite:
Labneh
Greek yoghurt
Honey for drizzling
Fresh fruit
Crispy bacon
Nuts + seeds



Our pistachio frangipane + blood orange jelly Babka French Toast

HOW WE DO IT

1. Pre-heat your oven to 180°C + line a baking tray with greaseproof baking paper.
2. Put the eggs, milk, honey + cinnamon in a bowl + whisk until combined to make a custard.
3. Pour the custard over the babka + leave to soak for 15-20 mins - turning over half way through - until all of the custard has been absorbed.
4. Once the custard has full absorbed, transfer your babka to a lined baking tray + place in the oven for 15 mins or until the sides have a crunchy crust + the middle is still soft.
5. Transfer the golden brown slices to a plate or big platter + add your toppings. When we're making this at home, we like to go for a dollop of labneh/yoghurt onto each one, followed by a generous serving of fresh fruit + whatever other toppings we might have, maybe a drizzle of honey or syrup, crushed up toasted nuts + seeds - even crispy bacon like American pancakes!
6. Tuck in straight away + enjoy!

**Snap + send us your creations
on Instagram @thegoodegg_**