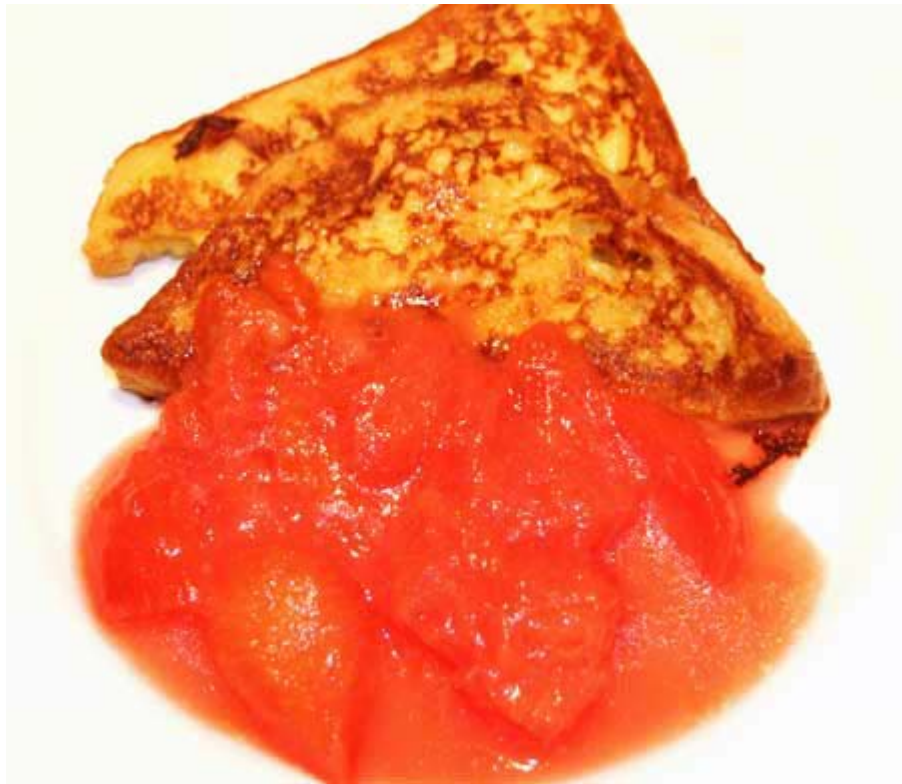


Lemon French Toast with Poached Plums



Serves 4 Prep 15 mins Cooking 15 mins Easy

Ingredients

2 eggs, beaten
100ml milk
zest of 1 lemon
4 tbsp caster sugar
4 slices brioche, cut in half diagonally
50g butter
450g plums, halved and stoned
crème fraiche or vanilla ice cream, to serve.

1. Mix the eggs, milk, lemon zest and 1 tbsp sugar in a shallow dish. Add the brioche, then turn in the liquid until well soaked.
2. Put 2 tbsp sugar and 25g butter in a frying pan, then heat gently until the sugar has melted. Add the plums, then fry until they are softened and the juice is golden brown, about 5 minutes. Add the lemon juice, then heat gently to make a light syrup.
3. Heat the remaining butter in a large, non-stick frying pan, then add the slices of brioche and fry on each side until golden brown, Put 2 slices on each plate, sprinkle with the remaining sugar, then spoon over the plums and their juices. Serve as they are or with crème fraiche or vanilla ice cream.