

Prosciutto, Sage & Ricotta French Toast



Serves 4 Prep 20 mins

Cooking 25 mins

Easy

Ingredients

300g fresh ricotta
1/3 cup shredded basil leaves
80g finely grated parmesan
8 thick slices white bread
8 slices prosciutto
6 eggs, lightly beaten
60ml milk
40g finely grated parmesan (extra)
butter for cooking
24 large sage leaves

1. Place the ricotta, basil and parmesan in a bowl and mix to combine. Spread the ricotta mixture over half the bread slices.
2. Place the eggs, milk and extra parmesan in a shallow dish and whisk to combine. Dip the sandwiches, one at a time, in the egg mixture for 30 seconds each side. Melt a little butter in a large non-stick frying pan over medium heat. Press 3 sage leaves into each side of a sandwich, place in the pan and cook for 2-3 mins each side until golden.
3. Repeat with the remaining sandwiches. Serve with a simple green salad.