

## 3 Cheese French Toast

**Prep: 20 mins**

**Cook: 10 mins**

**Serves: 2**



### Equipment:

Knife  
Chopping board  
Mixing bowl  
Measuring spoons  
Measuring cups  
Frypan/Grill  
Baking dish  
Tongs  
Whisk

### Ingredients:

2 eggs  
60ml milk  
2tbsp freshly grated parmesan  
2tbsp of grated or cheddar  
2tbsp of grated mozzarella  
1tbsp butter  
1 pinch of salt and pepper  
2 large slices of crusty bread  
2tbsp chopped parsley

### Method:

Put the eggs, milk, salt and pepper in a baking dish and whisk everything together. Place the slices of bread in the egg mixture for a few minutes until the mixture has been soaked up by the bread. Make sure you flip the bread in the egg mixture. Melt the butter in a frying pan. Once melted, fry each side of the bread on a medium heat until golden brown. Place Mozzarella, cheddar and parmesan cheeses on one piece of bread and sandwich with the other slice of bread. Pan fry until the cheese is melted. Garnish with fresh parsley.

**Food, Fun, do!**