

Strawberries & rhubarb with French toast



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Preparation 20 mins | Cooking 25 mins | Serves 4

- 1 bunch rhubarb (about 250g-300g trimmed rhubarb stems)
- ¼ cup caster sugar
- 250g strawberries, hulled and large strawberries halved
- 3 free-range eggs
- ¾ cup reduced fat milk
- ¼ cup caster sugar
- ½ tsp vanilla extract
- 50g butter or margarine
- 8 slices sweet brioche bread or sourdough white bread

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line a baking tray with baking paper. Trim and discard rhubarb leaves. Wash stems, pat dry and cut into 6-7cm lengths. Place rhubarb and 2 tbs sugar into a bowl. Toss to combine.

STEP 2 Arrange rhubarb in a single layer on tray. Roast for 10-12 minutes (depending on thickness) until almost tender. Toss strawberries with remaining 1 tbs sugar. Stir strawberries through rhubarb. Roast for 5 minutes or until warm. Set aside to cool.

STEP 3 To make French toast, whisk eggs, milk, sugar and vanilla in a medium jug until well combined. Pour into a medium shallow dish. Heat a large non-stick frying pan over medium heat, and add half the butter and heat until sizzling. Dip 4 slices bread in egg mixture for 20 seconds on each side. Pan-fry for 2 minutes on each side or until light golden. Transfer to a plate and keep warm in oven. Repeat using remaining ingredients. Serve rhubarb and strawberries with warm French toast.