



MATCHA FRENCH TOAST WITH BLUEBERRY SYRUP

Its simple, its sweet, its bitter and its so delicious! Treat yourself with this mouth watering toast.

INGREDIENTS:

4-5 slices	Soft White Bread (Around 1.5" thick and crusts removed)
1 tbsp	Matcha Powder (Dissolved in 2 tbsps hot water to make a paste)
240ml	Milk
50g	SCS Unsalted Butter
3	Eggs
3 tbsps	Caster Sugar

Blueberry Syrup:

200g	Blueberries
400ml	Water
110g	Caster Sugar
1	Juice of 1 Lemon

Whipped Cream to Serve

1. Make the blueberry syrup by combining all the ingredients in a saucepan, and bringing to a boil. Turn the heat down and simmer for 8-10 minutes, until the blueberries have popped, and the syrup is thick. Set aside to cool.
2. Whisk the eggs with the matcha powder paste and caster sugar until even, then whisk in the milk. Dip the bread into the mixture, letting each side soak for 10 seconds. Set aside and repeat.
3. Melt the butter in a frying pan over medium heat. Cook two slices of egg bread at a time, letting it become golden brown on the bottom before flipping over.
4. Serve the matcha french toast with blueberry syrup and whipped cream.



https://youtu.be/2_AX-zDZyyM