

AVGOFETES

GREEK TOAST

serves two

1. In a bowl, whisk together the eggs, milk and orange zest. Stir in the brown sugar, baking powder, vanilla extract, and pinch of salt. Soak the bread strips in the liquid for 5–10 minutes.
2. For the cinnamon–sugar (if using), mix the cinnamon with caster sugar and stir with a fork. Set aside.
3. In a frying pan, heat the sunflower oil over medium heat. Brown the soaked strips of bread on both sides until golden and then remove them.
4. Either drizzle the bread with the honey or coat it with the sweet cinnamon–sugar blend. Serve either option warm.



For the Avgofetes

- 4 eggs
- 250ml milk
- orange zest from ½ orange
- 30g brown sugar
- 1 tsp baking powder
- 1 vanilla stick, extract
- 1 pinch of salt
- 6 slices white bread, cut into strips the width of 1–2 fingers
- sunflower oil for frying

To serve

- honey, to taste or
- 3 tsp ground cinnamon and
- 100g caster sugar