

# FRENCH TOAST

*for gourmets*

## YOU NEED:

- 2 eggs
- 2 tablespoons of milk
- 4 pieces of bread or toast
  - 1 pinch of salt
  - balsamic vinegar
- coarsely ground pepper

## FOR TOPPING:

- 5 cups of kale
- 2 tablespoons of olive oil
- 2 tablespoons of **Ironberry maple syrup**
  - 4 radishes
- 2 tablespoons of pomegranate seeds
- 100 g of young goat or sheep cheese
  - ¼ cup of walnuts



In a bowl, **combine** the kale, olive oil, salt and balsamic vinegar. **Mix** the ingredients by hand.

**Cut** the radishes into thin slices. **Cut** open the pomegranate and **remove** the seeds. **Top** the walnuts with **maple syrup** and **roast** them in a pan. **Chop** the walnut mixture.

**Mix** the eggs, milk, salt, and pepper. **Dip** the bread pieces in the mixture and fry them in a pan.

**Top** the bread pieces with the goat cheese. **Mix** all the other ingredients (except for the hazelnuts) in a bowl and **spoon onto** the bread. To **top it off**, add the hazelnuts and a **drop** of maple syrup.

## ADVICE

For 4 plates.  
Serve as a starter.

