

LEMON RICOTTA STUFFED FRENCH TOAST

Ingredients

Serves 6 people

Brioche bread	1 loaf
Eggs	7
Milk	1.75 cups
Vanilla	2 tbsp
Cinnamon	1 tsp
Ricotta cheese	500 ml
Powdered sugar	2-3 tbsp
Lemon juice & zest	1
Blueberries	2 cups

Directions

Pre-heat oven to keep french toast warm while cooking more of them.

Slice the bread into reasonably thick slices.

Whisk together eggs, milk, 1tbsp vanilla, and cinnamon in a bowl.

Prepare the lemon ricotta goodness. Drain ricotta, and combine with sugar, lemon juice, zest, blueberries, and 1tbsp vanilla.

Dip each piece of bread in the egg mixture until generously covered.

Heat frying pan up with butter. Fry bread until golden brown, flip and do the same on the other side.

Arrange french toast on a plate with the lemon ricotta goodness on top, in between, or on the side.

Dust with powdered sugar and garnish with a few uncooked blueberries.

