

ChefNorway's Norwegian Toast

Servings	Preparation Time	Decorating Time	Cooking Time	Oven Temperature
6 People	5 minutes	1 minutes	5 minutes	- Celsius/Fahrenheit

This recipe is very similar to French toast, but in Norway we call them "arme riddere". This translates to "brave knights" But it's also served more as an evening snack than breakfast. After I married an American girl I've understood that this kind of toast is far better as breakfast. I've worked a couple of years to find my own recipe and measurements. And I think you'll be very satisfied with this recipe



Ingredients

European Measurements	US Measurements
3 eggs	3 eggs
150 g sugar	2/3 cup sugar
5dl. milk	2.5 cups milk
1 tsp. vanilla	1 tsp. vanilla
1 tsp. cinnamon	1 tsp. cinnamon

I recommend to use white bread for this recipe

Directions

1. Start with cracking the eggs
2. Add sugar, milk and vanilla and mix it all up
3. Cut 2-3 pieces of bread, 1 inch thick per serving.
4. Dip them once in the batter.
5. Add the cinnamon to the mixture.
6. Dip the bread once more in the mixture and straight into a medium hot pan.
7. Fry them for a few minutes.

Decorate

1. Toast with maple syrup, powdered sugar, and blueberry coulis
2. Toast with whipped cream, strawberries. Topped with raspberry and blueberry coulis.

If you use whipped cream for this recipe I would suggest you let the toast cool down for 5-10 min before decorating with whipped cream. Otherwise it would melt and not be looking that awesome for very long

I've also added Coulis in decorating this recipe could be found at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

