Belle-Iloise-style French toast





4 people | 5 min preparation time | 10 min cooking time

All ingredients

1 tin of 400g la belle-iloise Fish soup
3 eggs
3 pinches salt
A day old baguette

Steps

1- In a large bowl, beat the 3 eggs as if for an omelette
2- Mix in the soup and salt
3- Cut the baguette into approx. one centimetre thick slices and soak the slices in the mixture
4- Heat a little oil and butter in a frying pan
5- Fry the soaked slices for about one minute 30 seconds on each side