Belle-lloise-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 eaas
- 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