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Recipe:
Fried (breaded) bread slices



Ingridients:
2 dl milk
3 x eggs
1 x sugar
10 x slices of bread

Difficulty:

General description and procedure:

- Begin by preparing the bread by slicing it to the desired thickness, but not too thick.
- Pour milk into a bowl, add eggs to it, and mix everything well.
- In another bowl, pour frying oil and place it on the stove. The oil in the frying pan should be at least 3 cm or half the height of the bread.
- While heating the oil, prepare forks to flip the bread prepared in the first step and a tray lined with paper towels to absorb excess oil.
- Dip a piece of bread into the bowl with milk and eggs from step 2, allowing it to soak well, then slowly place it in the heated oil.
- The oil is hot enough when you put a little bread into it and it starts sizzling.
- Cook the bread for about 1 minute on each side until golden brown. The bread is done when it turns golden brown. Then, place the bread on a tray with paper towels.

- If you like sweet, you can also add sugar or honey to the bread at the end.