



EGGY BREKKIE BREAD WITH FRUIT KEBABS

INGREDIENTS

- 1 medium egg
- 1 tbsp semi-skimmed milk
- 4 slices brioche
- Selection of fruit (e.g. grapes, banana, strawberries, apple)
- 150ml fat free natural yogurt
- 1 tbsp clear honey

EQUIPMENT

- Apron, Mixing bowl, Tablespoon, Wooden spoon, Baking paper, Grill pan, Skewers



HOW TO MAKE IT

1. Beat the egg and milk together and soak the brioche in it.
2. Place the bread on a grill pan lined with baking paper and place under a preheated grill, cook for 2-3 minutes each side until golden.
3. Meanwhile, thread alternative pieces of fruit of your choice onto 2 wooden skewers or 4 cocktail sticks and place on top of the egg bread.
4. Drizzle yogurt with the honey and serve with the egg bread and fruit kebabs.

COOKS TIP

Try using a thick slice of white farmhouse bread instead of the brioche.