



## Hugh Fearnley-Whittingstall recipes

### Eggy bread with macerated strawberries recipe

Serves 4

#### Ingredients

4 eggs  
2 tbsp milk  
About 2tbsp caster sugar  
4 thick slices of slightly stale white bread, crusts removed  
Butter and sunflower or groundnut oil for frying

#### For the macerated strawberries:

1 tbsp apple balsamic or other balsamic vinegar  
2 tbsp caster sugar  
½ tsp freshly ground black pepper  
500g strawberries, hulled and halved, bigger ones cut into 3 or 4 thick slices

#### Method

1. First prepare the strawberries: mix together the vinegar, sugar and pepper. Pour over the strawberries and leave to macerate for at least an hour – ideally 3-4 hours – to draw out the fruit's juices. Stir again before serving at room temperature.
2. To make the eggy bread, beat the eggs together thoroughly with the milk and about 1 tbsp sugar, then pour into a shallow dish. Add the bread slices and submerge them in the egg, turning to coat them well. Let them soak, turning occasionally, for at least 10 minutes, or up to half an hour. Ideally, the bread should absorb almost all the egg - but it never quite does!
3. Put a non-stick frying pan over a medium heat and add a little butter and another dash of oil. Lay the eggy bread in the frying pan (cook it in 2 batches, if necessary). You can trickle any leftover egg over the bread slices while they're frying on their first side. Fry for 2-3 minutes, until the base is golden brown, then flip over and cook for 2-3 minutes more. Transfer to warmed plates. Scatter the remaining sugar over the bread and serve, with the strawberries.