



Perfect sweetness. Perfect contrast of textures. Perfect softness and Perfect way to kick start your day. Here is my tangerine and sesame seed french toast.

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### Ingredients

1 tangerine, juice squeezed

1 teaspoon of tangerine rind, grated

3/4 cup of milk

1/2 a teaspoon of ground cinnamon

1 tablespoon of sugar

1/2 a teaspoon of salt

1 large egg

1 heaped tablespoon of sesame seeds

2 large slices of bread

## Method

Grate the rind of the tangerine. Once you get the amount desired, cut in half and juice it.

In a bowl, mix together the egg milk and all the other ingredients. Pour in the tangerine juice and add the zest. Whisk everything together until evenly distributed.

Add your slices of bread and flip so that both sides are coated. Allow them to stay in the mixture until it is all absorbed.

Grease a non stick pan and on medium low heat, allow the toast to gently and evenly brown on both sides. Do not turn the heat too high as this will burn the outside while the inside remains totally uncooked.

Flip the toast after 3 minutes on each side then serve once they are done.



SERVE WITH: hot tea, milk or coffee

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/tangerine-and-sesame-seed-french-toast/>