

#FOOD & RECIPES

Easy must-try bread recipes for EID-UL-AZHA

Eid-ul-Azha is one of the biggest celebrations of the year which comes with an abundance of food. Be it mutton or beef, we are already looking up the latest recipes to try out alongside the traditional ones. However, as fun as it all sounds, the constant presence of meat on the table can start to become unappetising after a while.

If you want to add a touch of uniqueness in your Eid feast, grab a loaf of bread and keep reading because these recipes are just for you!

Mango Custard and French Toast

Ingredients

- 4 pieces of white bread or milk bread
- 3 tbsp low-fat Greek yoghurt
- 3 tsp brown sugar, plus more for garnishing
- 2 tsp lime juice
- 1 egg
- 1 tbsp unsweetened coconut flakes
- ¼ cup fresh mango, peeled and diced
- 1 tsp lime zest

Method

In a small bowl, combine Greek yoghurt, brown sugar, lime juice and egg and whisk until the mixture is smooth. Carefully spoon the custard mixture into the well on each piece of bread. Top with coconut flakes, if you really like the taste.

Carefully transfer the bread slices to the cooking pan, being careful not to spill the custard mixture. Deep-fry till golden brown. Allow the toast to rest for at least 3-4 minutes, which will help the custard to set before cutting. Top each slice of custard toast with fresh diced mango, lime zest and an additional sprinkle of brown sugar. Slice toasts in half and serve with an extra dollop of whipped cream.

Another way to make a similar custard toast would be to layer an egg and sugar brush on the white bread and then fry it in the pan, just like the authentic French toast. Then make a separate mango custard with custard powder and mango puree. The custard can be spread evenly on the toast or it can be dipped in the mango goodness, based on the fancy of person eating it. Hope you enjoy making the recipe.

French Toast with Strawberry Coulee

Ingredients

- For Strawberry Sauce or Coulee —*
- 2 cups fresh or frozen and thawed

strawberries or Dragon Fruits

¼ cup sugar

For French Toast —

½ cup milk

¼ cup brown sugar

2 eggs

½ tsp vanilla extract

4-6 slices of white bread or milk bread

2 tbsp unsalted butter

Icing sugar for decoration

Method

For Strawberry Sauce or Coulee —

In a food processor, purée the strawberries/dragon fruits with the sugar until smooth. Strain the mixture to avoid any seeds or tiny lumps. Set aside the purée, in the refrigerator for later use.

For French Toast —

In a large bowl, combine the milk, sugar, eggs and vanilla with a whisk. Dip the bread slices, one at a time, in the egg mixture,

letting them soak well. Place a non-stick skillet over medium-low heat. Melt half the butter. Place two slices of bread at a time into the skillet. Brown for about 2 minutes per side, turning with a spatula. Cut the French toasts into half and dust with icing sugar. Spread the strawberry sauce or coulee at the bottom of the serving plates and top with the French toasts.

Bread Pudding

Ingredients

- 2 cups milk
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- ⅓ cup sugar, a pinch of salt
- 1 loaf of milk bread, sliced and cubed into several pieces
- 2 eggs, beaten

Method

Heat oven to 350° F. In a small saucepan over low heat, warm milk, butter, vanilla, sugar and a pinch of salt. Continue cooking just until butter melts; cool. Meanwhile, butter a 4-to-6-cup baking dish and fill it with cubed bread. Add eggs to cooled milk mixture and whisk; pour mixture over bread. Bake for 30 to 45 minutes, or until custard is set. Serve warm.

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