



Savory French Toast with Seared Tomatoes and Za

Ingredients:

!FOR THE ZA'ATAR BUTTER

6 TBSP/85 G UNSALTED BUTTER, AT ROOM TEMPERATURE

1/2 TSP KOSHER SALT

1/2 TSP FRESHLY GROUND BLACK PEPPER

1 TBSP ZA'ATAR

ZEST OF 1 LEMON

6 EGGS

3/4 CUP/180 ML MILK

1/2 TSP SALT, PLUS MORE FOR SPRINKLING

6 SLICES BREAD, EACH ABOUT 1 IN/2.5 CM THICK

2 RIPE MEDIUM TOMATOES, THINLY SLICED

Directions:

! Make the za'atar butter:

Place the butter in a small bowl and mash with a fork.

Add the salt, pepper, za'atar, and lemon zest and stir until fully combined.

Transfer the za'atar butter to a ramekin or small bowl, cover with plastic wrap, and refrigerate for up to 1 day.

Preheat the oven to 250°F/120°C.

Whisk together the eggs, milk, and salt in a shallow baking dish.

Working in batches, lay the bread in the egg mixture and let stand, turning once, until soaked through, 2 to 3 minutes per side.

Melt about 1 Tbsp of the za'atar butter until foaming in a large skillet set

over medium heat. Fry half of the bread, turning once, until golden brown on both sides, 2 to 3 minutes per side.

Transfer to a small baking sheet and place in the warm oven.

Repeat with 1 Tbsp of the za'atar butter and the remaining bread slices.

Raise the heat to medium-high. Add the tomatoes to the skillet and cook, turning once, until softened and beginning to fall apart, 2 to 3 minutes total.

Divide the French toast among plates, and top each serving with a couple of tomato slices, an additional pat of za'atar butter, and a sprinkle of salt to serve.