

Cheese French Toast

Total protein in recipe = 0g*

Total number of suggested servings per recipe = 1 toastie

Protein per suggested serving = 0g*

Ingredients**

2 slices of Loprofin bread

2 tsp Loprofin Egg Replacer

150 mls Sno-pro

Salt, pepper

50g low protein cheese

Butter for frying

Method

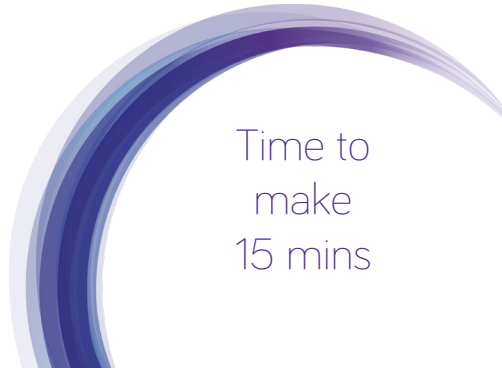
- In a bowl mix the Loprofin egg replacer and Sno-pro together then season with salt and pepper.
- Now dip the 2 slices of Loprofin bread into the egg mixture and turn so both sides are coated in the mixture.
- Now add the cheese to one side of the bread then place the other piece on top to make a sandwich.
- In a frying pan heat the butter over med/low heat until it's bubbling then place the sandwich in the butter.
- Fry on both sides turning every few minutes so the cheese melts and the sandwich turns golden brown.
- Cut into tringles and serve a with side salad.

This recipe is intended for patients who have been prescribed Loprofin by a healthcare professional.

The Loprofin range are Foods for Special Medical Purposes for the dietary management of inherited metabolic disorders and other conditions requiring a low protein diet and must be used under medical supervision.

* The protein content indicated in this recipe is provided as a guide only. Please check the protein content on individual ingredients and product labels.

**Allergens may be present, please check individual ingredients and product labels. If concerned about allergens, please contact your healthcare professional

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Time to
make
15 mins