

Recipe adapted from Food.com.



Ciuperci pe Friganele

2 T butter
8 oz. button mushrooms, cleaned and chopped
1 T fresh dill, minced
Salt to taste
1 egg, whisked
1 small French baguette, sliced into eighths
1 c milk
1 egg, whisked
1/2 t sugar

Preheat the oven to 350F. Heat a large skillet over medium-high heat and melt the butter. Fry the mushrooms, dill and salt to taste until heated through (about 5 minutes). Remove from the heat and pour in the beaten egg.

In the meantime, prepare the French toast by mixing together the milk, egg and sugar. Coat the slices of French bread in the batter and place in a greased baking dish. Top with the mushroom mixture and bake for 15 to 20 minutes. Serve immediately.