

RECIPE

Baked French Toasts with Nutella® and Dried Apples

Medium

40 min



INGREDIENTS

4 portions (1 toast slice per person)

4 toast slices (about 92g)

2 eggs (100g)

120ml milk (1/2 cup)

3ml vanilla extract

1g sea salt

10ml coconut oil or vegetable oil

120g apples (1 apple)

60g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

1

Pre-heat oven to 175°C. Line a flat baking tray with parchment paper.

Use a mandolin to slice apples thinly (remove core and seeds). Place the slices on the tray in a single layer and into the oven for 90 minutes, flipping them half-way through.

In the meantime, cut each toast slice into 2 triangles.

2

In a shallow bowl, mix the eggs, milk, vanilla, and salt together.

Brush oven dish with oil.

Dip each bread slice into the egg mixture and arrange on baking dish.

3

Bake for 25 minutes or until cooked through and golden.

Scatter dried apple slices on top and drizzle with Nutella®.

Serve-warm.