

RECIPE

Croissant French toast with Nutella®

Medium

45 min



INGREDIENTS

for 2 portions

- 1 egg
- ½ cup milk
- Pinch of cinnamon
- Pinch of nutmeg
- Pinch of salt
- 1 croissant, day old
- Butter
- 2 tbsp Nutella®
- 2 tbsp plain Greek yogurt
- ¾ cup fresh raspberries
- 1-2 tbsp roasted hazelnuts, chopped



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

METHOD

- 1 In a small bowl mix together the egg, milk, cinnamon, nutmeg and salt.
- 2 Cut croissant in half and place in a small shallow baking dish large enough to hold halves in a single layer. Pour egg mixture over croissant; soak 10 minutes. Turn halves over and soak for another 10 minutes.
- 3 Heat a non-stick frying pan and add butter.
- 4 Once butter has melted, add the croissant and fry over medium heat for 5-7 minutes on each side.
- 5 Place one croissant half on a plate, spread 1 tbsp of Nutella[®] followed by the yoghurt and raspberries.
Garnish with chopped hazelnuts and serve with orange juice or milk.

**Share the recipe with the hashtag
#nutellarecipe**

Are you a croissant lover? Of course you are, so innovate your breakfast table with our irresistible **croissant French toast with Nutella[®]**!