

Croissant french toast with Nutella®



Ingredients



DIFF



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MIN

- ✓ 1 egg
- ✓ 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

STEP 1

In a small bowl, mix together the egg, milk, cinnamon, nutmeg and salt.

STEP 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.

STEP 3

Heat a non-stick fry pan; add butter. Once butter has melted, add the croissant and fry over medium heat for 5-7 minutes on each side.

STEP 4

Place one croissant half on a plate, spread 1 tbsp. of Nutella[®] followed by the yogurt and raspberries.

STEP 5

Garnish with chopped hazelnuts and serve with orange juice or milk.