nutelle

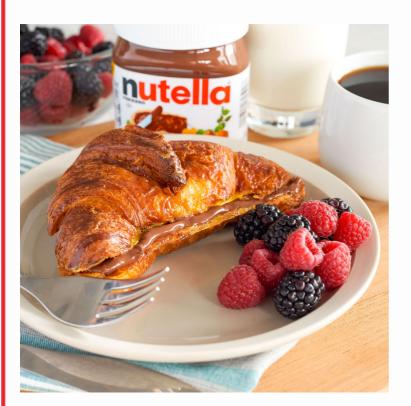
RECIPE

Croissant French toast with Nutella[®]

Medium)

2 Portions

45 min



INGREDIENTS

for 2 portions

l egg ½ cup milk Pinch of cinnamon Pinch of nutmeg Pinch of salt I croissant, day old Butter 2 tbsp Nutella[®] 2 tbsp plain Greek yogurt ¾ cup fresh raspberries



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



METHOD

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

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.

Heat a non-stick frying pan and add butter.

Once butter has melted, add the croissant and fry over medium heat for 5-7 minutes on each side.

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.

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