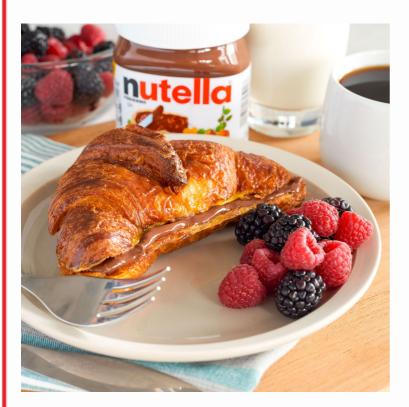
nutelle

RECIPE

Croissant French toast with Nutella[®]

Medium

45 min



INGREDIENTS

for 2 portions

1 egg ⅓ 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



Pentru a pregăti această rețetă delicioasă, e suficient să savurați 15 g de Nutella[®] de persoană!



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[®]!