

RECIPE

Star French toasts with Nutella®

Easy

8 Portions

12 h 20 min



INGREDIENTS

for 8 portions

2 eggs

160ml milk

20g sugar

8 slices of stale brioche

20g butter

a pinch of cinnamon

40g Nutella®

icing sugar to decorate

To prepare this delicious recipe, 15g of Nutella®

per person is enough to enjoy!



METHOD



1

The night before, layer the brioche slices on a wire rack and leave on the kitchen counter to dry overnight. In the morning, whisk together the eggs with the sugar, the milk and the cinnamon. Heat a knob of butter in a non-stick frying pan over medium heat. Dip a couple of brioche slices in the egg mixture for a few seconds.



2

Cook a brioche slice for 2 minutes on one side. Turn over and cook for a further 2 minutes on the other side. Transfer the French toast onto a plate and repeat with the remaining brioche slices.



3

Using a large star cutter, cut out the French toasts.

**4**

Spread each star with 5g of Nutella®.
Stack 2 slices together, decorate with
icing sugar and Nutella