

RECIPE

# Toasted brioche with Nutella<sup>®</sup>, oranges & ricotta

Medium

10 min



## INGREDIENTS for 4 portions

- 1 small brioche loaf
- 2 ripe oranges – peeled and sliced
- 60g Nutella<sup>®</sup> - 1 heaped tsp of Nutella<sup>®</sup> (15g) per portion
- 4 tbsp (100g) ricotta ( optional)
- 1 tsp ground cinnamon (optional)

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



## STEPS

- 1** | Cut a slice from the top and bottom of the orange. Carefully carve away the peel, following the curve of the fruit, removing the pith in the process. Slice the orange into ½ cm slices and set aside.
- 2** | Thickly slice four pieces from the brioche and toast until golden brown.
- 3** | When ready to serve spread with 1 heaped teaspoon (15g) of Nutella® and finish of with 2-3 slices of orange.
- 4** | Top with 1 tablespoon of ricotta over the prepared brioche. Dust with cinnamon (if using).

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