

RECIPE

Croissant French toast with Nutella®

Medium

45 min



INGREDIENTS

for 2 portions

1 egg

½ cup milk

Pinch of cinnamon

Pinch of nutmeg

Pinch of salt

1 croissant, day old

Butter

30g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

2 tbsp plain Greek yogurt

¾ cup fresh raspberries

1-2 tbsp roasted hazelnuts, chopped



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

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 tsp (15g) of Nutella[®] followed by the yoghurt and raspberries.
- Garnish with chopped hazelnuts and serve with orange juice or milk.

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#nutellarecipe**

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