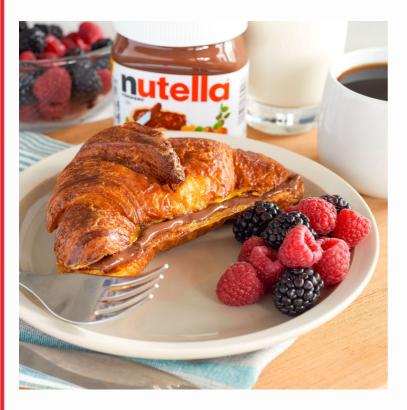


**RECIPE** 

## **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 $^{\text{@}}$  – 1 heaped tsp of Nutella $^{\text{@}}$  (15g) per portion

2 tbsp plain Greek yogurt

<sup>3</sup>/<sub>4</sub> cup fresh raspberries

1-2 tbsp roasted hazelnuts, chopped



To prepare this delicious recipe, 15g of Nutella<sup>®</sup> 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 tsp (15g) of Nutella<sup>®</sup> 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®!