

RECIPE

Croissant with Nutella®

Medium

45 min



INGREDIENTS

FOR 2 PORTIONS

- 1 egg
- ½ cup semi-skimmed milk
- Pinch of cinnamon
- Pinch of nutmeg
- Pinch of salt
- 1 croissant
- 5g unsalted butter
- 30g Nutella® (15g/one heaped teaspoon portion)



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. 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 for 10 minutes. Turn halves over and soak for another 10 minutes.

**2**

Heat a non-stick frying pan and add butter. Once butter has melted, add the croissant and cook over medium heat for 5-7 minutes on each side. Place one croissant half on a plate, spread one heaped teaspoon (15g) of Nutella® and enjoy!

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#nutellarecipe**

Are you a croissant lover? Try our Croissant with Nutella®!