



CROISSANT TOASTS WITH NUTELLA®

Brioche | Breakfast | Mid-afternoon | Mid-morning | All year round

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Yields: 12 serves

INGREDIENTS

80g butter, soften to room temperature
160g brown sugar
16g plain flour
168g egg whites (4-5 large eggs)
200g hazelnut meal
6 slices day-old brioche, cut in half
60g apricot jam
35g flaked almonds
Icing sugar, to dust
12 x Nutella® 15g mini portion packs, to serve

PREPARATION

1. Preheat a fan forced oven to 180°C.
2. Combine butter and brown sugar in a medium bowl and stir until smooth. Add flour and egg whites and stir until combined, then add hazelnut meal and stir until

smooth.

3. Transfer mixture to a piping bag with a large, round nozzle.
4. Spread brioche pieces with apricot jam, ensuring the jam is spread right to the edges.
5. Pipe the hazelnut filling evenly over the brioche pieces then transfer to a baking tray.
6. Scatter with flaked almonds then bake for 18-20 mins or until golden on top.
7. Stand at room temperature for 10 mins before dusting with icing sugar. Serve each piece with a 15g Nutella mini pack.