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PAIN PERDU WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Lunch | All year round



Yields: 16 servings.

Portion: 1 slice of Pain Perdu

- 28 Slices Whole Wheat Bread
- 12 Large Eggs
- 1.5 Litres Skimmed Milk
- 1 tsp. Vanilla extract
- 900 g Sliced Strawberries
- 230 g Fat-Free Sour Cream
- 115 g Unsalted Butter
- 200 g Brown Sugar
- 170 g Nutella®

Tear the bread into little pieces.

Mix the eggs, milk and vanilla together.

Place the butter and brown sugar in a saucepan and bring to the boil.

Place the melted butter and brown sugar on bottom of a 10-cm deep pan.

Add the bread pieces and pour over the egg mixture to soak the bread.

Cover with foil and bake at 180 °C for 35- 45 minutes.

After cooking, remove from the oven and invert pan onto a plate, exposing the brown sugar and butter mixture.

Place three rows of strawberries on top and pipe lines of sour cream and Nutella® over the Pain Perdu.