



PAIN PERDU WITH NUTELLA®

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

👤👤👤 | 40 minutes ⌚ | 📖📖📖

Yields: 16 servings.

Portion: 1 slice of Pain Perdu

INGREDIENTS

- 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®

PREPARATION

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.