



French Toast

Pizza / Sandwiches | Vegetarian | Mid-afternoon | Summer



For 4 servings

1 dry brioche 2 eggs 20cl of milk Sugar 1 pinch of cinnamon 100g Raspberries 1 large knob of butter 60g of Nutella

PREPARATION

In a brioche that has been dry for a few days, cut 8 thick slices, then using a cookie cutter, cut them into the shape of a big heart.

In a slice, cut out smaller hearts using a smaller cookie cutter.

In a deep plate, whisk the eggs, milk, sugar and cinnamon.

Heat the butter in a frying pan over medium heat.

Dip the brioche slices in the mixture on both sides, then place them in the pan. Brown on both sides.



Spread a layer of Nutella on the full slices, then place the slices on top with a heart in the middle.

Serve with raspberries and enjoy warm.