



FRENCH TOAST WITH PEARS, BANANAS AND NUTELLA®

Breakfast | Breakfast | Autumn

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Yields: 9 servings

Portion: 1 Ciabopper® sliced into 3 slices

INGREDIENTS

- 9 ct. Signature Breads® ciabopper® bread
- 8 ct. Large eggs, lightly beaten
- 4 cups Low fat milk
- 2 tsp. Vanilla extract
- 9 oz. Banana puree
- ¼ cup Canola oil for cooking*
- 3 ct. Banana, fresh, sliced and sautéed
- 3 ct. Pears, fresh, sliced and sautéed
- 6 oz. Nutella®
- * Powdered sugar, optional

Method:

In a bowl, whisk together eggs until smooth, then whisk in milk, banana puree and vanilla, refrigerate until ready to use. For each serving: pour egg batter into a flat dish, lay a sliced ciabopper[®] in the egg batter and let soak. Turn and soak the other side. Soaked ciabopper[®] should be wet but not soggy or falling apart. Meanwhile, heat 2-3 tbsp. of oil in a non-stick skillet over medium heat; place batter-soaked ciabopper[®] onto the hot skillet and cook for 2 minutes on each side, turning once, or until each side is golden brown. In the same pan, sauté the sliced pears and bananas until golden brown and keep warm. To serve, arrange the sautéed pears and bananas on top; drizzle French toast with Nutella[®] and dust lightly with powdered sugar.
