



BANNOCK BREAD CRISPS WITH NUTELLA®

Breakfast | Snacking | All year round | Banqueting

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Yields: 8 servings

Portion: 2 slices

INGREDIENTS

- 1 ct. Signature Breads® ciabatta loaf
- 3 oz. Strawberries, sliced
- 3 oz. Blueberries
- 3 oz. Raspberries
- 6 oz. Nutella®
- * Powdered sugar, optional

Method:

Pre-heat oven to 350°F. Slice the Bannock Bread into 3 thin slices with deli meat slicer. With a serrated knife, cut vertically through the slices to make rectangular portions 5" long X 2" wide. Bake in oven for 5 minutes until toasted. Arrange 3 slices of toasted Bannock Bread on a platter. Top with strawberries, blueberries and raspberries. Drizzle each slice with ¼ oz. of Nutella® and dust lightly with powdered sugar if desired.