



SCOTTISH “BAP” TOAST WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting

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Yields: 8 servings

Portion: 1 bun

INGREDIENTS

- 8 ct. Signature Breads® aloha brioche bun
- 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 Scottish Bun horizontally into 2 slices. Bake in oven for 5 minutes until toasted. Arrange 2 slices of toasted BAP on a platter. Top with strawberries, blueberries and raspberries. Drizzle each slice with $\frac{3}{4}$ oz. Nutella® and dust lightly with powdered sugar if desired.