



PAIN PERDU WITH NUTELLA®

Baked Good | Vegetarian | Dessert | All year round

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Yields: 16 servings

Portion: 1 slice of pan purdu

INGREDIENTS

- 28 slices Whole Wheat Bread
- 12 ct. Large Eggs
- 2 quarts 1% Milk
- 1 tsp. Vanilla extract
- 4 cups Sliced Strawberries
- 8 oz. Fat Free Sour cream
- 4 oz. Unsalted Butter
- 1. cup Brown Sugar

- 6 oz. Nutella®

Method:

Tear bread into little pieces.

Place eggs, milk and vanilla together and mix together.

Place butter and brown sugar in sauce pan and bring to boil.

Using a 4-inch deep half pan place melted butter and brown sugar on bottom of pan.

Add bread pieces and pour egg mixture to soak bread.

Cover with foil and bake 350°F for 35- 45 minutes.

After cooking remove from oven, invert pan upside down into another pan exposing brown sugar butter mixture.

Place 3 rows of strawberries on top and pipe lines of sour cream and Nutella® over pan purdu.
