



READY TO COOK
BY HARRIS FARM

BRIOCHE FRENCH TOAST, CINNAMON YOGHURT AND MIXED BERRIES



PREP
5 min



COOK
20 min



SERVES
4

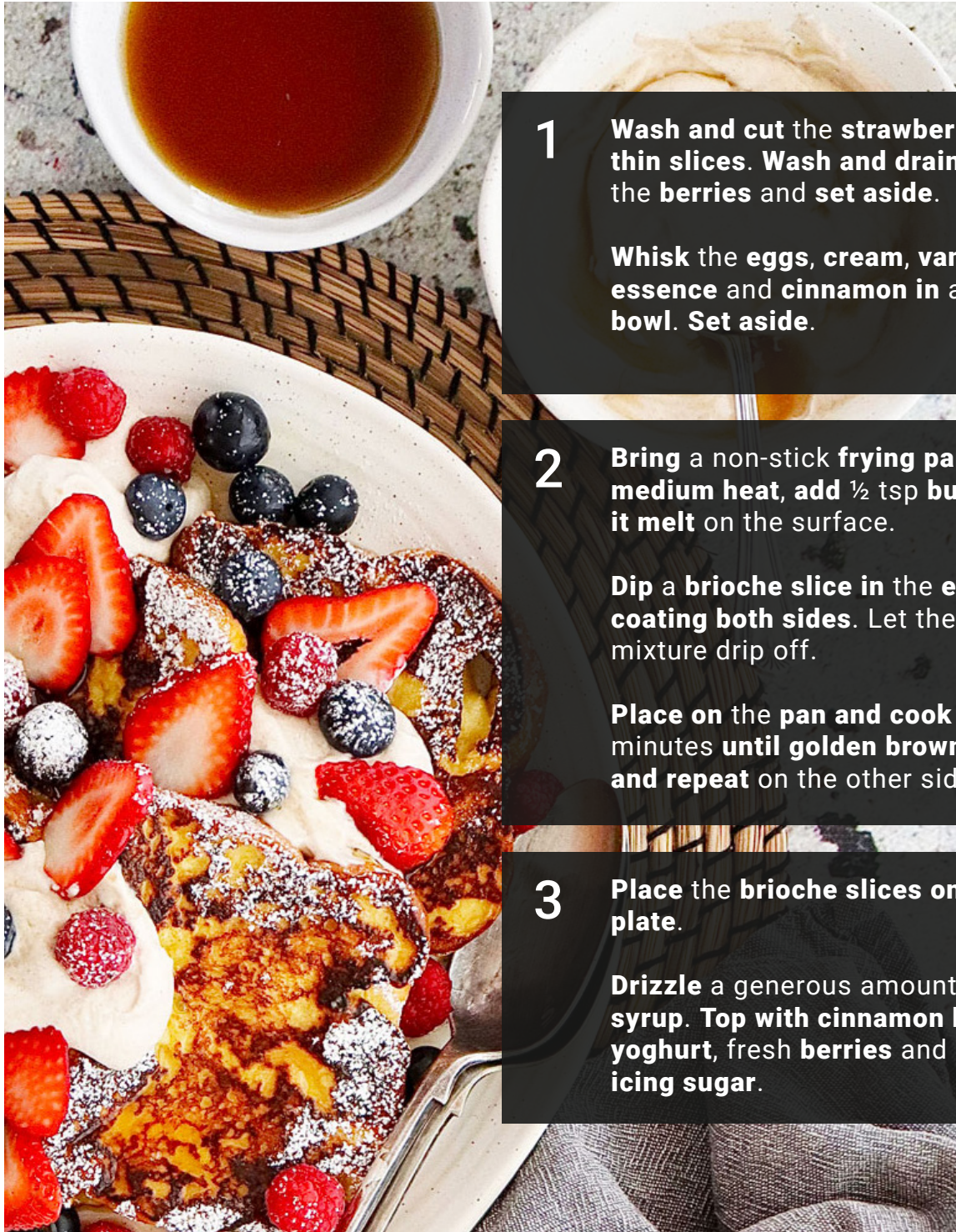
INGREDIENTS:

- > ½ Cup Pure Cream
- > 1 Brioche Loaf
- > 1 Punnet Blueberries
- > 1 Punnet Strawberries
- > 1 Raspberries Punnet
- > 5 Tbsp Cinnamon Honey Yoghurt
- > 2 Large Eggs

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ½ Tsp Vanilla Essense
- > ¼ Tsp Cinnamon
- > Maple Syrup
- > 2 Tbsp Icing Sugar
- > ½ tsp Butter

METHOD - GET COOKING!



1 Wash and cut the **strawberries** into thin slices. Wash and drain the rest of the **berries** and set aside.

Whisk the **eggs, cream, vanilla essence** and **cinnamon** in a mixing bowl. Set aside.

2 Bring a non-stick frying pan to a **medium heat**, add $\frac{1}{2}$ tsp **butter** and let it melt on the surface.

Dip a **brioche slice** in the **egg mixture**, coating both sides. Let the excess mixture drip off.

Place on the pan and cook for 1-2 minutes until **golden brown**. Turnover and repeat on the other side.

3 Place the **brioche slices** on a serving plate.

Drizzle a generous amount of **maple syrup**. Top with **cinnamon honey yoghurt**, fresh **berries** and dust with **icing sugar**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Serve with granola if you wish to have some crunch in your breakfast.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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