



Creme Brulee Toast

Viral TikTok toast garnished with seasonal berries

Ingredients

- 1 slice 3/4 inch sliced Milk Shokupan
- 1/4 cup full fat Greek yogurt
- 1 large egg yolk
- 1 tbsp sugar and some for topping
- 1 tsp vanilla extract
- fresh berries for garnish

Directions

Preheat air fryer at 350F

1. Whisk Greek yogurt, egg yolks, sugar and vanilla extract in a small bowl until smooth
2. Press down the center of the bread to create a well without cutting through
3. Place toast into the air fryer basket and cook for 4-8 minutes until the custard is mostly set
4. Distribute about 1/2 to 1 tablespoon of sugar over the custard and caramelize the sugar. Cook in the air fryer until sugar is caramelized
5. Garnish the toast with fresh berries
6. Enjoy!

Milk Shokupan

Shokupan are widely consumed in Japan since the 1880s. Thickly sliced Shokupan are served toasted with spread. Andersen Bakery's Milk Shokupan is soft and sweet traditional style Japanese Milk Bread. It is delicious as it is or sliced thick and toasted.

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



Korean Egg Sandwich

Popular Korean egg sandwich with fluffy scrambled eggs with ham or bacon and cheese in between two slices of thick Milk Shokupan

Ingredients

- 2 slices 3/4 inch sliced milk shokupan
- 2 eggs
- ham
- 1 slice cheddar cheese
- avocado
- sriracha mayo
- sweet mayonnaise
- chives

Directions

1. Melt butter in a large pan and toast both sides of the bread until golden brown
2. Beat eggs with heavy cream
3. Heat pan over medium low heat and melt the rest of the butter
4. Gently stir eggs with a flat spatula until it begins to set
5. Turn off the heat and remove the pan from the heat
6. Spread sriracha mayo on the insides of the toast
7. Add the scramble eggs, ham and cheese while still hot
8. Drizzle on the sweet mayo sauce and sprinkle with chives
9. Enjoy!

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Katsu Sando

Satisfying sandwich with crispy and juicy pork cutlets in between soft and pillowy Japanese Milk Shokupan

Ingredients

Katsu

1/2 cup panko
1 boneless pork loin chops
1/4 tsp salt
black pepper
1 tbsp all-purpose flour
large egg
Oil

Sandwich

2 slices 3/4 inch cut milk Shokupan
1 tsp melted butter
1 tsp Dijon mustard
2 tbsp tonkatsu sauce

Directions

Toast the Panko: Add 1 cup panko and 1 1/2 tbsp of oil and turn the heat to medium to medium high. Toast until golden brown then transfer to a tray

Prepare the Tonkatsu:

1. Preheat the oven to 400F
2. Remove the extra fat and make slits on the connective tissue between the meat and fat then pound the meat with a meat pounder
3. Season the meat with salt and pepper
4. Dredge pork in flour, egg then toasted panko
5. Press panko onto the meat and transfer to the baking sheet
6. Bake for about 20 minutes until the pork is cooked through

Assemble the sandwich:

1. Finely shred cabbage leaf
2. Spread the butter on both bread slices then spread Dijon mustard on one side
3. Spread Katsu sauce on the other side
4. Layer shredded cabbage evenly on Dijon mustard side then drizzle Katsu sauce over the cabbage
5. Place the tonkatsu on top of the cabbage
6. Place the sandwich between two plates for 5 minutes Cut off the crusts of the bread and cut in half
7. Enjoy!

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