



NUTELLA STUFFED FRENCH TOAST

DIFFICULTY

1/5

PREP TIME

10'

COOK TIME

6'

SERVES

4-5

INGREDIENTS

**1 loaf of brioche bread
300 cc milk
2 eggs**

**2 teaspoons of vanilla extract
cinnamon to taste
200 gr Nutella**

**100 gr brown sugar
200 ml of heavy
whipping cream**

PREPARATION

- Cut the bread into approximately 1 inch slices and make a pocket-shaped cut. Fill the cut with a sleeve filled with Nutella. In a bowl, place the milk, 1 teaspoon of vanilla and the eggs.
- Soak the bread in this mixture for 15 seconds on each side. Place a tablespoon of butter on the griddle and then place the bread on top.
- Let it cook for one minute on each side. While it is browning, beat the cream, with 1 tablespoon of sugar and 2 teaspoons of vanilla. Place on the side.
- Prepare a mixture with sugar, cinnamon, and brown sugar to dip the toasts on both sides. To plate, cut the toast diagonally and mount on the other half, place a tablespoon of whipped cream and a sprig of mint.



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