

PEANUT BUTTER & JAM BRIOCHE FRENCH TOAST



INGREDIENTS

- A few slices of a brioche loaf
- 1 Le Naturelle Egg
- 80ml milk of your choice
- 1tbsp brown sugar
- Pip & Nut Crunchy Peanut Butter
- Raspberry or strawberry jam
- Vanilla extract
- Icing sugar
- Dried raspberries
- Valio Unsalted Butter (for frying)



METHOD

- 1** Cut your brioche loaf into really thick slices and cut out a little pocket in the centre. Fill the pocket with a generous amount of jam and peanut butter.
- 2** Add the egg, milk, vanilla extract and brown sugar together in a bowl. Whisk until combined.
- 3** Dip the slices of the brioche loaf in the egg mixture and add to a frying pan that contains some melted butter.
- 4** Cook for around 3 minutes on each side until nice and golden brown.
- 5** Assemble your brioche French toast and top with the some icing sugar, raspberries and an extra drizzle of peanut butter.