




 10 minutes

 4 people

6 Brioche Pasquier Sliced Loaf

Butter

Sugar

Maple Syrup

Optional:

Bananas

Raspberries

Chocolate Spread

Vanilla Ice Cream

Brioche Pancakes

1. Take out as many slices of Brioche loaf as you desire. Then using a circular cookie cutter, create little circle brioche slices.
2. Heat a non-stick frying pan over a medium heat and add a dollop of butter. When it is melted, add the circular brioche slices to the frying pan. Wait until the top of the pancake begins to brown, then turn it over and cook until both sides are the same.
3. Pile up the cooked brioche pancakes high on a plate, and drizzle some maple syrup over them, followed by a sprinkle of sugar on top.
4. A few suggestions to add are bananas & chocolate spread; raspberries and vanilla ice cream; milk chocolate chips & mint ice cream; or lemon juice and sugar.

#pancakes

#brioche