



 **30 minutes**

 **8 people**

- 8 Brioche Rolls
- 120ml Whole Milk
- 3 Large Eggs
- 4 Tablespoons Caster Sugar
- 1 Teaspoon Vanilla Extract
- ½ Teaspoon Ground Cinnamon
- ½ Teaspoon Ras El Hanout
- Pinch of Salt
- Maple Syrup to Serve

#sweet

#breakfast

French Toast

1. In a large mixing bowl, beat together the eggs, milk, sugar, vanilla extract, cinnamon, Ras el Hanout and a pinch of salt.
2. Halve the Brioche Rolls, dip each half in the egg mixture and soak for 3 minutes on each side.
3. Melt the butter in a frying pan over medium heat and fry the Brioche Rolls for 3 minutes, or until golden brown.
4. Serve with maple syrup and sliced strawberries. Enjoy!
5. Bonus Tip: Try it with our Brioche Loaf for more variety.