



 **15 minutes**

 **4 people**

- 2 eggs
- 40g sugar
- 200ml of milk
- 1 sachet of vanilla extract
- 8 slices from Brioche Loaf

#sweet

#dessert

Plaited Chocolate Chip Brioche Dippers

1. In a bowl, break the eggs and mix with milk and vanilla sugar.
2. Put the mixture in a square dish. Twist the slices of brioche into a twist and soak them in the mixture.
3. Heat a knob of butter in a pan. Sprinkle the slices of brioche with sugar and fry on both sides.
4. Repeat with the rest of the slices.
5. Serve with a chocolate, caramel and double cream dips for the perfect party dish.