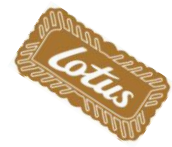


LOTUS BISCOFF FRENCH TOAST



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What better way to start the day than by serving your customers a French toast, loaded with Lotus Biscoff taste?



SERVINGS 2 servings

INGREDIENTS

4 slices of bread
2 large eggs
125 ml whole milk
2 tbsp sugar
1/2 tsp vanilla extract
1 tbsp butter, for the pan
90 g **Biscoff spread** + more for topping
50 g raspberries

PREPARATION

1. In a bowl, mix the milk, eggs, vanilla extract and sugar
2. Melt 1 tablespoon of butter in a large pan over medium-high heat.
3. Dunk the pieces of toast in the egg-milk mixture making sure all sides are covered.
4. Place in the pan and bake the slices of bread. Turn them until all sides are golden.
5. Transfer to a serving plate, add a thick layer of Biscoff spread between the layers, top with a nice swoosh of Biscoff spread and some raspberries.



Lotus bakeries
Gentstraat 1
9971 Iembeke
Belgium

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