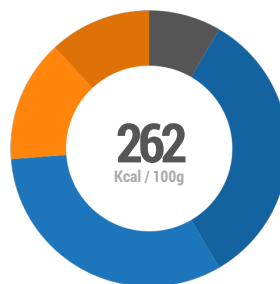


French Toast Topped with Organic Yoghurt, Granola & Red Berry Compote

Brioche French toast topped with a sharp but sweet fruity compote, natural yoghurt with a granola crunch

Overview ...



CALORIES:

65.3% Carbs

8.4% Protein

26.2% Fat

Food Labelling...

Serves 1

CONTAINS:



OATS, WHEAT



EGGS



MILK

MAY CONTAIN:



BARLEY



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS

OTHER PROPERTIES:



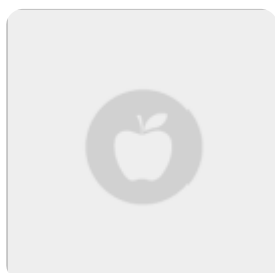
VEGETARIAN

Recipe Ingredients ...

	Quantity:	Description:
103217 Routhiau Brioche French Toast.. - BRAKES	85g	
32815 Brakes Fruits of the Forest Berry Compotes.. - BRAKES	50g	
136539 - 136539 Quaker Oat & Raisin Granola.. - BRAKES	50g	0.1x Each
115794 Brakes Organic Natural Yoghurt.. - BRAKES	25g	
350101 Tate & Lyle Cane Sugar Icing Sugar 3kg.. - BRAKES	10g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

220g / 586kcal

1

Preparation:

Brioche French Toast - Defrost

Fruits of the Forest Berry Compotes - Defrost

Method:

1. Place the French toast on a baking tray and put in a pre-heated oven@160°C for approx. 3 mins
2. Place the French toast onto your chosen plate and spoon on the compote
3. Spoon the yogurt over the compote, sprinkle the granola on top & finish with a dusting of icing sugar - serve!