

Spiced Sugar Brioche French Toast

with Berry Compote, Yoghurt & Candied Nuts

Grab your Meal Kit
with this symbol



Sweet Golden
Spice Blend



Pistachios



Pecans



Light Thickened
Cream



Brioche Slices



Greek-Style
Yoghurt



Mixed Berry
Compote

 Hands-on: **15 mins**
Ready in: **20 mins**

Skip the café queue and add some sweetness to brunch time with our spiced sugar brioche French toast. Stack it high with mixed berry compote and candied nuts, then top with yoghurt for a decadent dish worth savouring.

Pantry items

Olive Oil, Sugar, Egg, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
sweet golden spice blend	1 sachet
sugar*	40g
pistachios	1 medium packet
pecans	1 medium packet
egg*	1
light thickened cream	1 medium packet
brioche slices	1 packet
brown sugar*	2 tbs
water*	1 tbs
Greek-style yoghurt	1 medium packet
mixed berry compote	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3362kJ (804Cal)	1020kJ (244Cal)
Protein (g)	16.5g	5g
Fat, total (g)	42.2g	12.8g
- saturated (g)	15.1g	4.6g
Carbohydrate (g)	88.2g	26.8g
- sugars (g)	63.8g	26.8g
Sodium (mg)	415mg	126mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



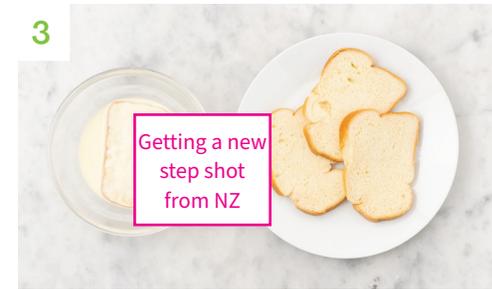
Get prepped

In a shallow bowl combine the **sweet golden spice blend** and **white sugar**. Set aside.



Prep the nuts

Roughly chop the **pistachios** and **pecans**.



Flavour the brioche

In a large shallow bowl, whisk the **egg** and **light thickened cream** to combine. Add the **brioche slices** to the **egg mixture** and gently turn to coat. Set aside to soak for **10 minutes**.



Candy the nuts

While the brioche is soaking, heat a large frying pan over a medium-high heat. Cook the **nuts**, **brown sugar**, the **water** and a pinch of **salt**, stirring, until bubbling and the mixture has thickened and darkened, **4-5 minutes**. Transfer to a sheet of baking paper and spread out to cool.



Fry the brioche

Wipe out the pan and return to a medium heat with a drizzle of **olive oil**. When the pan is hot, gently remove the **brioche** from the egg mixture and cook, in batches, until lightly browned and set, **2-4 minutes** each side. Transfer the cooked **brioche** to the **spiced sugar** and turn to lightly coat.

TIP: Add some butter to the pan for extra flavour!



Serve up

Divide the spiced sugar brioche French toast between plates. Top with the **Greek-style yoghurt** and the **mixed berry compote**. Sprinkle with the candied nuts to serve.

Enjoy!