



BRIOCH'FINGERS

4 personnes 10 minutes Easy

Ingredients

- 4 slices of Sliced Brioche
- 2 eggs
- 1 sachet of vanilla sugar
- 10 cl of milk
- 10 cl of liquid cream
- A knob of butter

Preparation

- 1- Mix the eggs, vanilla sugar, milk and cream in a bowl.
- 2- Heat the pan with the knob of butter.
- 3- In the meantime, cut the brioche slices into fingers 2 to 3 cm wide.
- 4- Once the pan is hot, dip the Brioche Fingers in the mixture and brown them.

Astuce

For even more greediness, serve the Brioche Fingers with melted chocolate, caramel or jam!
