



BRIOCH'FINGERS

4 personnes10 minutesEasy

Ingredients

- 4 slices of Sliced Brioche Loaf
- 2 egg
- 1 sachet of vanilla sugar
- 100 ml of milk
- 100 ml of liquid cream
- A knob of butter

Preparation

Mix the eggs, vanilla sugar, milk and cream in a bowl.

Heat the pan with the knob of butter.

In the meantime, cut the brioche slices into fingers 2 to 3 cm wide.

Once the pan is hot, dip the Brioch'Fingers in the mixture and brown them.
