



# Spiced Sugar Brioche French Toast

with Berry Compote, Yoghurt & Candied Nuts

Grab your Meal Kit with this symbol



Sweet Golden Spice Blend



Pistachios



Pecans



Brioche Slices



Light Cooking Cream



Greek-Style Yoghurt



Mixed Berry Compote

Prep in: **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, White Sugar, Egg, Brown Sugar

SBK



## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
sweet golden spice blend	1 medium sachet
<b>white sugar*</b>	40g
pistachios	1 medium packet
pecans	1 medium packet
<b>egg*</b>	1
light cooking cream	1 medium packet
brioche slices	4 slices
<b>brown sugar*</b>	2 tbs
<b>water*</b>	1 tbs
Greek-style yoghurt	1 medium packet
mixed berry compote	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2938kJ (702Cal)	1096kJ (262Cal)
Protein (g)	12.6g	4.7g
Fat, total (g)	41.8g	15.6g
- saturated (g)	14.3g	5.3g
Carbohydrate (g)	66.9g	25g
- sugars (g)	42g	15.7g
Sodium (mg)	365mg	136mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

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



## Chop the nuts

- Roughly chop **pistachios** and **pecans**.



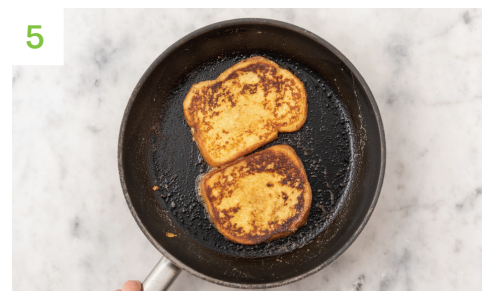
## Soak the brioche

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



## Candy the nuts

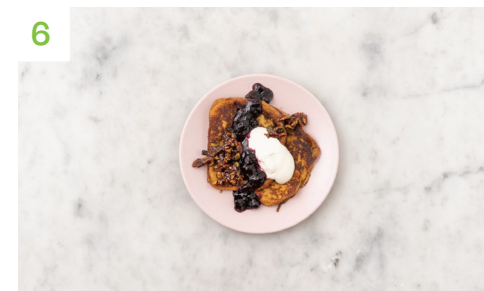
- While the brioche is soaking, heat a large frying pan over medium-high heat.
- Cook **nuts**, the **brown sugar**, the **water** and a pinch of **salt**, stirring, until bubbling and mixture is thickened and darkened, **4-5 minutes**.
- Transfer to a sheet of baking paper, then spread out to cool.



## Cook the brioche

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

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



## Serve up

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

## Rate your recipe

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