



STAFF'S FAVOURITE Maple French Brioche



For 4 slices

- *½ Brioche au beurre Au Pain Doré*
- *1 cup milk*
- *1 egg*
- *15g sugar*
- *1 teaspoon Vanilla extract*
- *Maple syrup*
- *Butter*

Preparation :

- Mix the milk with the vanilla extract.
- Beat the egg.
- Heat the pan with a little butter.
- Dip the brioche slices in the milk and then in the egg.
- Grill in the pan until golden.
- Set on a plate.
- Sprinkle with Maple syrup.
- Serve.

Sarah's Favourite :

At Au Pain Doré since 3 years. You can come and say hi to her at our Côte-Des-Neiges Café.

This recipe is a classic! But the brioche makes all the difference! A guaranteed success.

And that's it, BON APPÉTIT !