



STAFF'S FAVOURITE Croissant Brunch



- *1 fresh or frozen croissant Au Pain Doré*
- *1 egg*
- *100g sliced mushrooms*
- *2 bacon slices*
- *Butter*
- *Maple syrup*
- *Salt & pepper*
- *Greens*

Preparation :

- Warm your skillet over medium heat. Add the butter.
- When the butter is melted, crack the egg in the pan without popping the egg yolk. Salt and pepper.
- Let the egg cook 2 to 3 minutes, gently tilting the pan occasionally to redistribute the egg white. You can use a spatula. Slip gently in a plate. Set aside.
- In the same pan melt a little butter. Brown the mushrooms 2 to 3 minutes. Set aside.
- Bake in the microwave the bacon slices for 2 minutes. Soak in Maple syrup for a few minutes. Set aside.

Set-up :

- Slice the croissant in two lengthwise.
- Spread the mushrooms, the bacon, some greens and egg.
- Serve.

Lorna's Favourite :

Responsible for our new Café at the McGill Metro station.

This is my Grandmother's recipe. It was always our favourite at Sunday Brunch. The Maple Syrup touch with the bacon was added when I arrived in Québec.

And that's it, BON APPÉTIT !