



Idee déjeuner

SPRING BREAK RECIPE

Egg, Tomatoes, Mushrooms Croissant



- *1 Au Pain Doré croissant*
- *1 fried egg*
- *Butter*
- *Small cherry tomatoes*
- *Mushrooms*
- *Mixed salad*
- *Salt & pepper*

Preparation :

- Butter a small pan. Heat over medium heat.
- Once the butter is melted, crack delicately the egg in the pan without cracking the yolk. Add salt & pepper.
- Bake 2 to 3 minutes by lightly spreading the white with a spatula.
- Once cooked, put the egg aside on a plate.
- Add more butter to the same pan and heat the mushrooms for a few minutes.
- Cut the croissant in two.
- Spread a bit of butter inside the croissant.
- Add the egg, mushrooms, cherry tomatoes and finish with the salad.
- Serve.

Kids trick

For a kid version you can use scrambled eggs.
Buy the 6 pack of frozen croissants to always
have some handy.

And that's it, BON APPÉTIT !