

Cannoli French Toast Roll-ups

★★★★★



8 servings



30 minutes

Ingredients

FILLING

- 1 cup whole milk ricotta cheese
- 1/3 cup mini semi-sweet chocolate chips
- 1/4 cup powdered sugar
- 1/2 teaspoon freshly grated orange zest

FRENCH TOAST

- 16 slices home-style white bread, crusts removed
- 1/4 cup milk
- 2 large Eggs
- 1/2 teaspoon ground cinnamon
- 1/4 cup Butter

Directions

STEP 1: Combine all filling ingredients in bowl, mix well. Set aside.

STEP 2: Flatten bread slices with rolling pin.

Spread 1 tablespoon filling over each bread slice, to 1/2 inch from sides and to 1 inch at top. Roll up bread slices, starting from bottom.

STEP 3: Whisk milk, eggs and cinnamon together in shallow bowl or pie pan until combined.

STEP 4: Melt 1 tablespoon butter in skillet over medium heat until sizzling. Dip 4 bread rolls in egg mixture; place into skillet. Cook, turning occasionally, 3 minutes or until lightly browned on all sides. Repeat with remaining butter and bread rolls, wiping out skillet between batches.



Crêche Guard

Legals & references contact iNova Pharmaceuticals

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