

S'mores French Toast

Ingredients:

French Toast Egg Mixture:

½ cup milk

1 tsp cocoa powder

3 large eggs

2 tbsp vanilla extract

¼ tsp salt

4 tbsp butter

8 slices of thick cut bread

1/3 135g Aero Milk Chocolate Bar

Aero Sauce:

1/3 135g Aero Milk Chocolate Bar

Garnish:

Marshmallows (Normal sized - not mini)

1/3 135g Aero Milk Chocolate Bar

Scoop of ice cream (optional)

Method:

Making the French toast:

1. Heat a large pan over medium heat. Add a tablespoon or so of butter to the pan.
2. In a bowl, whisk together the milk, eggs, vanilla extract, cocoa powder and salt. Dip each piece of bread in the mixture until it's coated on both sides.
3. Place 2 pieces of the dipped bread in the pan and fry for a few minutes.
4. Flip over and top one slice with ½ slab Aero milk chocolate and marshmallow halves.
5. Add the second slice on top remove from the heat and place on a baking tray. Top with more marshmallows (enough to cover the top and leave no holes.)
6. Grill in the oven until the marshmallows have toasted (only a few minutes as we don't want to dry out the French toast)
7. Drizzle with a generous amount of melted Aero milk chocolate.
8. Slice the sandwiches and serve hot! (If the styling lends itself to it -maybe serve with a scoop of ice cream.)

Making the Aero sauce:

1. Bring water to the boil in a big pot, and put a bowl or a pan on top of it.
2. Break the chocolate bars into small pieces, put them in the bowl/pan, the steam from the boiling water will melt the chocolate slowly.
3. Set aside.

