

Ferraro's Cucina Fried Panettone!



Ingredients

1 Loaf Panettone
Butter
Maple Syrup
Fruit Of Choice!

Or top with Ferraro's Cucina
Grand Marnier Syrup Recipe & Gelato!



Prep Time: 15 minutes

Preparation

Cut Panettone into strips
Heat pan on medium heat with butter
Fry Panettone until golden brown
Top with maple syrup and fresh berries

OR

Top with a scoop of gelato / ice cream
and a drizzle of our
Grand Marnier Syrup for a delicious
after dinner treat!

Chefs Tip: Eat this for breakfast! Turn
this Italian staple into your new French
Toast!!



*We have all the fresh ingredients for this recipe!
Follow Us to find future recipes*



ferrarofoods



myferrarofoods

