



BREAKFAST MOLLET

Mollet refers to eggs cooked in water. Mollet style of cooking offers a creamy yolk and minimal moisture verse soft cooked eggs. Combine this delightful preparation with cinnamon, queso fresco, butter, bacon, caramel sauce, and panini bread and you will have a savory and sweet breakfast dish that will set itself apart.

Yield: 1 serving

INGREDIENTS

1 Slice **RICH'S** MULTIGRAIN PANINI BREAD (6 PACK) (#00311)

2 tbsp. Softened butter

2 tsp. Cinnamon sugar

1/4 C Queso fresco

2 Slice Chopped cooked bacon

2 tbsp. Caramel Sauce

2 tbsp. Roasted pecan pieces



DIRECTIONS

- 1 Spread butter on one side of bread
- 2 Sprinkle with cinnamon sugar
- 3 Top with cheese, bacon, caramel sauce and pecans
- 4 Toast under broiler or oven until crispy - 2-3 minutes