

Croissant Loaf Omelette Sandwich

PORTIONS	PREPARATION TIME	COOK TIME
1	3 hrs	30-35 min
SUGGESTED MOMENTS OF CONSUMPTION :		
Breakfast	Dinner	Brunch
Snacks	Appetizer	



RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Perfect croissant 59103
Quantity: 5

Croissant loaf:

1 tbsp Softened butter

Sandwich build :

2 slices Croissant loaf

1 tbsp Unsalted butter

1 tbsp Mayonnaise

1 tsp Maple syrup

1-2 Lettuce leaves

2 slices Tomato

To taste Salt and pepper

1 Folded egg omelette (or any style of cooked egg you may prefer)

2-3 slices Oka original cheese

3-4 strips Thick cut maple bacon

/ Preparation steps

STEP 1

Allow the croissants to completely thaw at room temperature (45-60 mins). Pre-heat your oven to 345°F and set the fan speed to low or 40%. Brush the inside of the pan with the softened butter, taking extra care to get into the corners and edges of the pan.

STEP 2

Bend the ends of the thawed croissant underneath its body, and place into the loaf pan. The croissant should be "standing up". Repeat with the 4 remaining croissants until the pan has been filled.

STEP 3

Bake the loaf for approximately 30-35 mins. Pay close attention to the colouration on the top of the loaf. If it is browning too quickly, lightly cover with foil.

STEP 4

Once fully baked, cool for 10-15 mins and then remove the loaf from the pan and set onto a cooling rack. Cool loaf for approx. 1 hr before slicing.

STEP 5

Butter and grill 1 side of each slice of the croissant loaf until golden brown. Set aside to cool.

STEP 6

Mix the mayonnaise and maple syrup. Add more or less of the maple syrup to your taste. Set aside.

STEP 7

Build the sandwich by layering the lettuce, the tomato (add salt and pepper to taste), the egg omelette, the Oka cheese and the bacon. Top with the remaining slice of croissant loaf. Wrap in parchment paper to create a hand-held sandwich and finish by drizzling with the maple mayonnaise.

TIPS

Use a 1- 1 pound loaf pan (8.8"x 4.8" x 2.8").

The croissants can be placed in the fridge (covered) to thaw overnight.

The croissant loaf can be made a day in advance. This will allow for easier slicing.