

ROTI GORENG PERANCIS | FRENCH TOAST

- 1 kotak MILO® UHT 200ml
- 2 keping roti bakar french.
- ¼ biji epal hijau – diukir dadu
- ¼ biji epal merah – diukir dadu

HIASAN

- 1 helai daun salad
- 1 keping keju
- 1 keping rumpai laut
- 3 biji tomato ceri



CARA PENYEDIAAN

1. Potong keju untuk bentuk mata, telinga dan mulut.
2. Potong rumpai laut untuk bentuk mata, hitam dan hidung.
3. Potong roti goreng kepada 2 bahagian. Susunkan di dalam Bento Box.
4. Letakkan salad di dalam Bento Box dan susun epal hijau, epal merah dan tomato ceri.
5. Letakkan keju yang telah dibentuk di atas roti goreng.

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- 1 MILO® UHT 200ml
 - 2 pieces of french toast
 - ¼ green apple – carved dice
 - ¼ red apple - carved dice

DECORATION

- 1 piece of salad leaves
- 1 slice of cheese
- 1 piece of seaweed
- 3 pieces of cherry tomato

METHODS OF PREPARATION

1. Cut the cheese to shapes of eyes, ears and mouth.
2. Cut the seaweed to shapes of eyes and nose.

3. Cut the french toast into half. Arrange into Bento Box.
4. Arrange the salad into Bento Box followed by the green apple, red apple and cherry tomatoes.
5. Arrange the shaped cheese and seaweed on top of french toast.