

THE KITCHEN

KIDS IN



“Ooolaalaa” ...A French Breakfast for Mum.....Croissants



Are you ready to spoil your Mum and cook breakfast for her on Mothers day how about filling some croissants with Mums favourite fillings. (You can buy mini croissants in a packet at the supermarket.)

Preheat your oven to 160 degrees and place your baking tray in to warm up. Cut croissants in half with a sharp knife (Get help from a grownup)

Now for the filling - here are some ideas:

1. Sliced tomato, a small slice of cheese cut to fit, bacon or ham.
2. Avocado & Tomato (or Bacon)
3. Sliced strawberries or Blueberries mixed with a little cream cheese
4. Tasty Cheese and sliced capsicum.



Fill croissants

Place baking paper on your warmed tray.

Place croissants on tray and put in oven for just a few minutes you just want the croissants to be crisp to touch.

If Mum would prefer plain croissants cut in half, warm in oven till crisp and serve with butter and jam or honey in small bowls.

Serve with Mums favourite juice, tea or coffee .

Place a flower or pretty bow on Mums tray or at her place at the table.

