



AFFOGATO

with Companion's
**CINNAMON
BROWN SUGAR CROUTONS**

ingredients:

4 slices Companion Pain Beaucaire

3 tbsp butter, unsalted

½ cup granulated sugar

1 tsp cinnamon

good pinch of salt

salted caramel, vanilla or chocolate ice cream

freshly brewed espresso



Prepare Croutons:

Preheat oven to 350 degrees. Remove crusts from day-old bread slices and tear remaining bread into small pieces. In a mixing bowl, add bread pieces, sugar, cinnamon and salt. Melt butter in a small saucepan over medium heat and cook just until milk solids turn brown. Pour browned butter into mixing bowl and toss to combine. Lay crouton mixture on a baking sheet lined with parchment and bake for 30-45 minutes turning occasionally. Let cool and store in a sealed container. Croutons will keep for one week at room temp or up to 3 months in the freezer.

For Affogato:

In a small bowl, generously sprinkle sweetened croutons and add ice cream. Pour espresso over the top and serve immediately.