B&F FAMILY
BRUNCH KIT
It's good for the morale

Because the most beautiful days start with good mornings, breakfast is meant to be enjoyed one bite at a time. Enjoy the unique B&F taste in the comfort of your own home.

You have chosen our B&F Family brunch kit for 4 people. All these signed B&F products will know how to satisfy both sweet and salty cravings. Follow the instructions below and then **surprise yourself** at how good of a chef you are!

1. Preheat the oven to 425°F;
2. Place the potatoes on a baking sheet lined with parchment paper, which is provided in the box;
3. Cook the potatoes for about 20-25 minutes, turning halfway through cooking;
4. Roast the sausages over medium heat for 3-4 minutes. Turn them halfway through cooking;
5. In the same pan, heat the bacon for 3-4 minutes, turning occasionally;
6. Heat a well-oiled pan over medium heat. Pour ⅓ cup of the pancake batter at a time. Cook until the pancake is golden brown, then turn over to finish cooking. Garnish to taste with maple syrup, strawberries and bananas;
7. Cook the eggs as desired; Heat a frying pan over low heat, add olive oil or butter to taste. Once the pan has reached its heat, break the egg and cook it to your liking. Add salt and pepper to your egg;
8. Reheat donuts in the oven at 400°F for 5-7 minutes. Garnish with Nutella;
9. Prepare your bagels to your liking;
10. Have a good B&F coffee or a glass of orange juice to accompany your meal!

- Be sure to keep B&F potatoes frozen until use.
- All ingredients, once cooked, can be stored up to 3 days in the refrigerator.
- Do you have any B&F ground coffee left over? Close the bag tightly and keep it for the next use.
- Do you have any B&F potatoes left? You're in luck! Keep them frozen for next time!

We want to hear about your experience.
Write to us at info@benetflorentine.com Ben & Florentine

Thanks for the support
The Ben & Florentine team

Ben & Florentine®