



## Making savoury French toast from the oven



### Ingredients

- 300 gram Gouda fenugreek cheese, sliced
- 14 slices of stale white bread
- 1 jar apricot jam or orange marmalade
- 100 grams of butter
- 4 egg
- 250 ml of milk
- 250 ml of whipped cream
- salt and pepper
- nutmeg
- quiche mould or low square cake tin Ø 24 cm

Fancy a savoury treat for brunch or lunch? Our oven-baked French toast with Gouda fenugreek cheese is a delicious choice. This comfort food classic gets a tasty twist with the addition of fenugreek cheese and apricot jam. Easy to prepare, but oh so tasty.

### Preparation

- 1: Preheat the oven to 180 °C.
- 2: Spread the bread slices with apricot jam and top with the cheese.
- 3: Grease the mould extra thick. Cut the slices diagonally and place them in the mould in a tile-like fashion.
- 4: Beat the eggs with the milk, cream, pepper, salt and nutmeg and pour this mixture over the bread slices.
- 5: Spread the rest of the butter in clumps over the top.
- 6: Bake the dish for 30-35 minutes in the middle of the oven until cooked and light brown.

## Ready to make savoury French toast from the oven?

Did you know that you can substitute Gouda fenugreek cheese with Gouda natural or young goat cheese for a different taste experience? And if nutmeg is not your favourite spice, try a touch of cinnamon powder. Order the necessary ingredients from our online shop and conjure up these savoury oven French toast within 50 minutes for an unforgettable meal!