



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!