



## 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

### Preparation

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

**TIPS** Gouda fenugreek cheese can be substituted for Gouda natural or Young goat cheese.  
Instead of nutmeg, take a pinch of cinnamon powder.