

Tasting, Sampling and Sharing with friends

Savoury bread and butter dish



Ingredients

12 slices of thin cut white bread
8 oz grated cheese (divide into two portions)
12 bacon rashers – grilled until crisp and cut into small pieces
1 ½ pints milk
3 eggs
3 large tomatoes, slices

Set oven 180°C
Serves 6

Method

Butter the slices of bread well and cut into halves, place half the bread slices butter side down in an oven proof shallow dish.

Sprinkle with half of the grated cheese and all of the bits of bacon. Cover with the rest of the bread slices but butter side up. Sprinkle the rest of the cheese over the bread.

Beat the eggs into the milk and pour over the bread layers. Allow to stand for an hour, this ensures the bread has absorbed the milk mixture.

Lay the slices of tomato over the top of the bread layers.

Bake in the oven for 40 – 45 minutes until light golden brown and serve immediately.

Lindsay Rushton 19th May 2015