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easy & delicious recipes

Creamy Breakfast Crostini Family favourite!

Introduction:

Crostini is Italian for little toasts, drizzled with olive oil and topped with all sorts of goodness. This creamy, baked version is a perfect weekend breakfast or a quick lunch with salad on the side.

Ingredients

8 slices white or brown bread
some soft garlic and parsley butter
250 ml grated mature cheddar
150 ml grated or diced mozzarella cheese
125 ml grated Parmesan cheese
65 ml finely chopped parsley
6 jumbo Nulaid eggs *
200 ml fat-reduced cream
200 ml milk
salt and milled black pepper
4 rashers streaky bacon, cut into batons
250 ml cherry tomatoes, sliced or quartered

Method

Spread the bread generously on both sides with the garlic butter and cut each slice in half, diagonally, so that you have triangles of bread. Place the triangles with crusts pointing upwards into four small individual oven baking dishes (lasagne dishes are perfect).

Mix together the cheddar, mozzarella, Parmesan and parsley. Divide into four portions and place nuggets of each portion in between the slices of bread.

Whisk together the Nulaid eggs, cream and milk and season to taste. Pour in equal quantities over the bread and cheese arrangements. At this stage, you can cover the dishes with cling film and chill for a few hours or until required.

To complete, arrange the bacon and tomatoes over the top and bake in the oven preheated to 180°C for 15 – 20 minutes or until the creamy egg custard is set and the exposed bread crusts golden and crisp. Remove from oven and serve.

Serves 4

* Nulaid eggs are farm fresh and grain fed and gives you a choice of free-range or canola eggs – their yolks being bright orange from those heart-healthy Omega-3 fatty acids.

Chef's hint:

You can prepare this in a large dish and bake it a little longer. Also, you can go crazy with types

of cheese and toppings and herbs.