



INGREDIENTS

80 g GRAND NOIR
4 tsp. apricot jam
4 slices crusty bread
2 eggs
300 ml milk
1 tbsp. olive oil
2 tbsp. butter
8 slices bacon
100 g brown mushrooms
100 g cherry tomatoes



Hearty French Toast with **GRAND NOIR** and Apricot Jam

INSTRUCTIONS

1. Fry the bacon over high heat for about 2 minutes. Clean the mushrooms and cut them in quarters. Cut the cherry tomatoes in half. Heat 1 tbsp. olive oil in a frying pan, add the mushrooms and tomatoes and sauté until golden brown. Add 4 tsp. of apricot jam and simmer for 2 minutes. Whisk eggs, milk, salt and pepper in a bowl.
2. Dredge the slices of bread in the egg mixture on both sides. Heat butter in a pan and cook the slices of bread on both sides for approximately 2 minutes until golden brown. Cut the GRAND NOIR into cubes. Top the finished slices of bread with GRAND NOIR, bacon, tomatoes and mushrooms and serve.



15 minutes



4 servings



400 kcal
1680 KJ
21.3 g protein
16.3 g fat
41.8 g carbs