



*Elegant French  
Toast with Ham  
& Brie*

*A delicious new twist on an old favourite. Serves 2.*

**Ingredients:**

2 large eggs  
½ cup (125 ml) homogenized milk or half and half cream  
½ tbs (7.5 ml) sifted icing sugar  
½ tsp (2.5 ml) finely grated orange zest  
1/8 tsp (.63 ml) freshly ground white pepper  
Generous pinch of salt  
4 thick slices French bread, preferably day old  
¼ lb (125 g) thinly shaved Freybe Honey Ham  
¼ lb (125 g) semi firm Brie cheese, sliced  
Icing sugar  
Maple syrup  
Orange zest, optional

**To prepare:**

1. Preheat oven to 375°F (190°C). Thoroughly grease a rimmed baking sheet.
2. Combine eggs, milk, sugar, zest, pepper, and salt in a large shallow dish. Whisk to blend. Dip bread slices into egg mixture turning to soak well. Place in a single layer on the greased baking sheet and pour any remaining egg mixture over top. Bake in the oven for 10 minutes. Flip bread with a spatula and continue to bake for 10 more minutes. Top each toast with a couple slices of shaved Honey Ham and thin slices of Brie. Continue to bake for 1 to 2 more minutes or just until Brie begins to slightly melt.
3. Serve on heated plates sprinkled with icing sugar and a drizzle of maple syrup and some fresh orange zest.
4. As an alternative, cook slices of French toast in a lightly greased skillet until golden on both sides. Place toast in a single layer on parchment lined baking sheet. Top with a couple slices of shaved Honey Ham and thin slices of Brie. Place in the preheated oven to slightly warm ham and cheese. Serve as above.