

French Toast waffles with Scrambled Eggs

Servings: 4

Prep Time: 20min

Cook Time: 50min



Ingredients

- soft butter, for spreading
- 8 slices ciabatta
- 20ml Dijon mustard
- 4 slices Black Forest ham
- 250ml mozzarella, grated
- 8 eggs
- 125ml cream
- 50g butter
- 60ml cake flour
- 500ml milk
- pinch ground nutmeg
- 15ml wholegrain mustard
- 80ml pecorino, finely grated
- roasted cherry tomatoes, to serve
- basil, to serve

Directions

1. Spread butter on the bread slices then spread mustard on 4 of the slices. Top with the ham and cheese and sandwich together.
2. Combine the eggs and cream. Season. Dip 1 of the sandwiches in the egg mixture, shaking off excess. Cook in a greased, heated waffle pan for about 3 minutes or until golden and cooked. Place on a baking tray and repeat with the remaining sandwiches. Reserve leftover egg mixture.
3. For the béchamel, heat the butter on medium, add the flour and cook for 1 minute, while whisking, until smooth. Slowly add the milk, while whisking to prevent lumps, and bring to a boil. Add the nutmeg and mustard and cook, stirring, for about 10 minutes or until thickened. Season.
4. Top the sandwiches with the béchamel and pecorino and place under a heated grill until golden.
5. Heat a knob of butter on medium and fry the reserved egg mixture for about 1 minute, stirring until soft scrambled eggs form. Spoon on top of the sandwiches with the tomatoes and basil.