

OUR TOP 3 BREAD RECIPES EVER

Savoury French Toast Roll Ups

Ingredients:

10 Sasko Premium white bread slices

Mayonnaise, for spreading

10 thin slices of ham

$\frac{3}{4}$ cup cheddar cheese, grated

4 eggs

2 tbsp milk

Butter, for frying

Side salad for serving

Dipping sauce:

Chutney and mayonnaise mixed

Method:

1. In a wide, shallow bowl whisk the eggs and milk together.
2. Cut the crusts off the bread, being careful not to remove too much bread and use a rolling pin to flatten each slice out.
3. Spread a little Mayonnaise over the bread slices.
4. Top each slice of bread with 1 slice of ham and grated cheese. Roll it up.
5. Heat a large frying pan over medium heat with enough butter to generously cover the bottom.
6. Dip each roll-up in the egg moving it around to coat every side.
7. Fry the roll-ups, turning to brown on all sides.
8. Serve with the dipping sauce & ENJOY!

Cheesy Bread Bake

Ingredients

2 tbsp butter
2 tbsp Sasko Cake Flour
500ml milk
12 slices Sasko Premium White Bread
1,5 cups Parmalat cheddar cheese, grated
6 slices of ham
6 slices of Melrose Melts
1 tomato, chopped
Salt to taste
1 tsp origanum

Method:

1. Melt butter in pot, once melted add flour and stir. Slowly add the milk, stirring consistently until the sauce has thickened.
2. Toast 12 slices of bread.
3. Grate the cheddar cheese and add 1 cup grated cheese to the white sauce. Stir until the cheese has melted.
4. Grease a baking tray with butter.
5. Place 6 slices of toast into the tray topped with a slice of ham and a slice of Melrose melts on each toast slice.
6. Cover each toast slice with the second slice of toast to create a sandwich and pour the cheese sauce over the sandwiches.
7. Season with salt and origanum.
8. Sprinkle the remaining cheese over the sandwiches and bake at 180 degrees Celsius for 5 minutes or until the cheese is golden.
9. Serve with a side salad and ENJOY!

Tear & Share Cheesy Roll Ups

Ingredients:

Ham & Cheese Mixture:

1 cups grated cheddar cheese
½ cup finely chopped ham
1 tbsp chopped chives, plus extra for garnish
Salt and pepper to taste

Chicken, Mayo Mixture:

2 cups grated mozzarella cheese
1 cup shredded chicken
½ cup mayo
2 tbsp chopped chives, plus extra for garnish
Salt and pepper to taste

Tear & Share Cheesy Roll Ups

1 loaf Sasko Premium white bread
3 eggs (more if needed)
½ cup milk
½ tsp salt
½ tsp pepper
1 - 2 cups grated mozzarella cheese
Tomato sauce, to serve

Method:

1. Mix together eggs, milk, salt and pepper.
2. Mix together cheddar cheese, ham, chopped chives, salt and pepper and set aside.
3. Mix together mozzarella cheese, shredded chicken, mayo, chopped chives, salt and pepper and set aside.
4. Cut the crusts off the bread slices and roll each slice flat with a rolling pin. Spread about 2 tbsp of the filling mix over each bread slice,
5. Flatten the toppings slightly on the bread, roll into tight logs and then cut each log in half.
6. Dip each roll into the egg mix then roll in grated mozzarella (making sure they are well coated.)

7. Arrange the rolled slices in a greased spring form cake tin, alternating a ring of ham and cheese and a ring of chicken mayo until the tin is full
8. Pour any remaining egg mix over the top. Cover with clingfilm and let sit in the fridge for 30 minutes.
9. Bake for 30-40 minutes at 180°C.
10. Garnish with chives & serve with a tomato sauce dip. ENJOY!