

Savoury French Toast Roll Ups

Ingredients:

- 10 Sasko Premium white bread slices
- Mayonnaise, for spreading
- 10 thin slices of ham
- $\frac{2}{3}$ 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!