

# Croûte Savoyarde



**Serves 4**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

butter

4 thick slices of crusty stale bread

1 clove garlic, cut in half

200ml dry white wine

4 slices cooked ham

200g Gruyère, Beaufort or Comté cheese, finely grated

4 eggs (optional)

butter for frying

nutmeg, a good grating (optional)

If you don't have stale bread to use up, just toast it first

1. Heat the oven to 200C/ 180C Fan/ Gas 6. Butter 4 ovenproof bowls just large enough to hold a slice of bread (alternatively, use a large baking tray)
2. Rub both sides of the bread slices with the cut side of the garlic and then divide between the bowls. Pour over the wine and then top with the ham and then the cheese.
3. Bake for 20 mins. If you're serving the eggs, fry these in a little butter in the meantime and then add to the top along with a grating of nutmeg, if you like, before serving with a green salad.