

## Parmesan Brioche Toast, Taleggio, Sauté Plum Tomatoes



**Serves 4**

**Prep 15 mins**

**Cooking 15 mins**

**Easy**

### **Ingredients**

2 tbsp olive oil

450g small plum tomatoes, halved (use yellow & red mix if possible)

2 tbsp chopped fresh oregano

2 eggs, beaten

100 ml milk

50g Parmesan, freshly grated

freshly grated nutmeg

4 slices of brioche, cut 2 cm thick

40g unsalted butter

4 or 5 tbsp aged Taleggio slivers

salt & freshly ground black pepper

1. Heat the oil in a pan. Add the tomatoes and sauté them until they begin to soften. Season with salt and pepper and stir in the oregano. Keep warm.
2. In a shallow bowl, whisk together the eggs, milk and parmesan cheese, seasoning with a little nutmeg, salt & pepper. Cut the brioche slices into rounds, or leave them whole. Dip them in the egg mixture on both sides. Heat the butter in a frying pan, add the brioche and cook for 2 - 3 mins on each side, until golden.
3. Put the Parmesan French toasts on serving plates and arrange the tomatoes on top. Scatter over the Taleggio and place under a hot grill to melt the cheese slightly before serving.