

Waldkorn® Swiss bread dish

Tomato, Cheese, Basil, Onion, Leek,

Working method

Preheat the oven to 200°C. Cut the onions and leek into rings. Heat a little olive oil in a pan and fry the rings for four minutes. Pour half the cream into the pan. Season to taste with salt, pepper and nutmeg. Cut the slices of Waldkorn® in two. Cut the tomatoes into slices. Grease a shallow oven dish. Cover the bottom with the two slices, overlapping them. Place the tomato slices, some grated cheese and the onion-leek mixture on top. Pour the remaining cream over the dish. Cover with the remaining slices of bread and finish with grated cheese and basil. Bake in the oven for 20 to 30 minutes, until the cheese is golden brown.

Ingredients (1 person)

- 6 slices Waldkorn ® Ancient Grains
- 3 tbsp olive oil
- 2 onions
- 1 leek
- 200 ml cream
- salt and pepper
- nutmeg
- 3 tomatoes
- 200 grated cheese (Gruyère or Emmentaler)
- 2 tbsp basil, finely chopped

30 - 45 minutes