



STAFF'S FAVOURITE Savoury Danish



- 6 Au Pain Doré frozen danishes
- 6 eggs
- 250ml fresh cream
- 250g ham
- Grated cheese
- Chive
- Salt and pepper

Preparation :

- On a baking sheet lined with parchment paper, lay the danishes and let thaw for 45 min.
- Make a small hold in the middle of the danish with the back of a spoon or with your hands to create a ledge (this will prevent the garnish to leak).
- Bake at 350°F for 20 min.
- Once baked, fill the center with the fresh cream, ham, egg and cheese.
- Put back in the oven for a few minutes to grill the cheese.
- Garnish with chive, salt & pepper.
- Serve.

Maeva's favourite:

At Au Pain Doré for 10 years. You can come and say hi at the Cours Mont-Royal Café.

This recipe is always a winner for an unusual brunch! It's a nice change of a savoury recipe for a danish. The customer's comments are always very positive!

And that's it, BON APPÉTIT !