

Egg and Bacon Breakfast Bake – serves 8

8 rashers smoked back bacon, roughly chopped
1 leek, finely sliced
25g butter
150g grated cheese
8 croissants, torn into thirds
100g cherry tomatoes, halved
8 medium eggs
100ml double cream
100ml milk
2 teaspoons Dijon mustard

Dry-fry the bacon in a frying pan until starting to crisp up. Add a little butter to the pan and sauté the leeks. Tip into a greased dish about 23cm x 30cm, keeping a few bacon bits back for the topping. Scatter in two-thirds of the cheese and add the torn croissants and tomatoes. In a jug, beat together the eggs and milk, mustard plus seasoning. Pre-heat the oven to 200C. Pour the egg mixture over the croissants and scatter with the rest of the cheese, and the reserved bacon bits. Leave to stand for 10-15 minutes to allow the croissants to soak up some liquid. Put in the oven for about 15 minutes until puffed up and starting to crisp – there still needs to be a slight wobble in the middle. Allow to sit for 5 minutes before serving.

Watch Mrs Duff's video lesson here -

<https://drive.google.com/file/d/1jtH4rJOBCCNxNix0L0vH9z9sIA8G93Ex/view?usp=sharing>