



Honey Almond Monte

8 slices Honey Almond Sourdough
Chevre (soft goat cheese)

3 eggs

1 tsp. vanilla

powdered sugar for sprinkling

American Spoon Black Mission Fig Jam
Butter for frying

3 TBSP heavy whipping cream

Fresh sprouts of choice (we used pea sprouts)

Warm honey for drizzling*optional

Combine the eggs, cream and vanilla with a wire whisk in a medium bowl.

Heat a skillet to medium high and melt a pat of butter in the pan.

Dip the Honey Almond Slices in and turn over to soak up the batter then carefully lay in the melted butter, turning after a few minutes to brown both sides and cook through.

On one side of the "sandwich" spread some tangy Chevre goat cheese. On the other side, spread some sweet Black Fig Preserves & top with some pea sprouts. Put the sandwich together and sprinkle with powdered sugar. Garnish with more pea sprouts.

Drizzle with more honey if desired. Serves 4.

Our Honey Almond Sourdough loaf is available in the winter months Thursdays at 8 a.m. and mail order by visiting our SHOP tab on the website www.breadworks.com

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market