

French Lasagne

By Nigella Lawson

Total Time 1 hour 15 minutes

Rating ★★★★★ (1,696)



Jim Wilson/The New York Times

Nigella Lawson's recipe for savory baked croissant pudding, which goes by the name of French lasagne in her house, uses up stale croissants by having the cook split and stuff them with ham and cheese, sprinkle more cheese over the top and douse them in eggs beaten with garlic-infused milk. Your croissants need not be stale to achieve wonderfully eggy, cheesy results, but if they are fresh, consider leaving them on the counter to dry out first, or even toasting them briefly in the oven.

INGREDIENTS

Yield: 4 to 6 servings

- 4 cups whole milk
- 1 clove garlic, peeled and lightly crushed
- 4 large eggs, beaten together
- 5 stale croissants, halved lengthwise (like sandwiches)
- 5 thin slices ham
- 1 4-ounce ball fresh mozzarella, cut into 5 slices
- 8 ounces grated cheddar

PREPARATION

Step 1

In a medium saucepan, combine milk and garlic, and place over high heat until almost at boiling point. Remove from heat and allow to rest for 15 to 20 minutes. Discard garlic, and drizzle eggs into milk while whisking vigorously. Set aside.

Step 2

Place bottoms of croissants, cut side up, into a baking dish large enough to hold them snugly in a single layer. (A 10 x 13-inch dish works well.) On each croissant half, arrange a slice of ham and a slice of mozzarella. Top with remaining croissant halves, cut side down.

Step 3

Sprinkle about $\frac{2}{3}$ of cheddar on croissants, and pour milk mixture over everything. Press croissants down with a fork so they are almost covered by milk, repeating once or twice until tops absorb some of liquid. Set aside for 20 minutes; meanwhile, heat oven to 325 degrees.

Step 4

Sprinkle remaining cheddar over croissants. Bake until puffy, golden and set, about 30 minutes. Serve immediately.

Private Notes

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