**Savoury Bread Pudding** serves 2

**Ingredients**2 large slices crusty sourdough baguette
Approx 15g of butter
⅓ cup milk
40g sour cream
2 eggs, lightly whisked
2 tsp Dijon mustard
2 slices shortcut bacon, diced
¼ tsp salt
¼ tsp pepper

**Method**

1. Preheat oven to 180ºC.
2. Spread both sides of the bread with butter.
3. Divide bread over the base of small foil tray.
4. Whisk the milk, sour cream, egg and mustard, salt and pepper in a small bowl until combined.
5. Pour the egg mixture evenly among the bread, and sprinkle with the bacon.
6. Bake for 15-20 minutes or until golden and just set.