Wine, Bread and Cheese pie

Makes a quick and economical lunch or supper dish, served with a green leafy salad.
Serves 4 - 6

- 8 slices of stale white bread
- 50 g butter
- 2 large cloves of garlic
- 300 ml dry white wine
- 100 ml chicken stock
- 4 large eggs
- 4 tbls garlic chives, chopped
- ½ tsp each of french mustard, tabasco sauce and paprika
- 12 oz grated cheese - a mix of strong cheddar and gruyere is good
- ½ tsp salt
- 1 tsp freshly ground pepper

Preheat the oven to 180C, 350F or Gas mark 4.
Crush the garlic cloves and then chop finely, mix into the softened butter.
Cut the crusts from the bread and spread the garlic butter onto the slices, then cut each slice into quarters.
Use the bread pieces, butter side down, to line a shallow ovenproof dish (25 x 20 cm or similar).
Sprinkle over the garlic chives.
Beat all the remaining ingredients together in a large bowl with an electric whisk until well mixed.
Pour over the bread and leave to stand for 10 minutes.
Bake for 25 minutes or until golden brown. Serve immediately with a green salad.