



## JERNEJ KITCHEN

# CROQUE MONSIEUR (HAM AND CHEESE SANDWICH)

*Croque Monsieur is a delicious Ham and Cheese sandwich. This French-inspired recipe is baked in the oven until the cheese melts. Serve for brunch or lunch.*

|              |    |            |
|--------------|----|------------|
| MAKES        | 2  | SANDWICHES |
| PREPARATION: | 10 | MINUTES    |
| COOK:        | 20 | MINUTES    |
| BAKE:        | 10 | MINUTES    |
| TOTAL TIME:  | 40 | MINUTES    |

### CROQUE MONSIEUR

4 slices white toast bread (Zito Special)

20 g (2 tbsp) unsalted butter

20 g (2 tbsp) all-purpose flour

200 ml (1 cup) milk

1 tsp dijon mustard

½ tsp grated nutmeg

4 slices Gruyere or Maasdam cheese

2 sliced cooked ham

6 tbsp grated Gruyere or Maasdam cheese

### TOOLS AND EQUIPEMENT

toaster

saucepan

baking sheet

parchment paper

Sponsored

### TOAST THE BREAD

Toast the bread in your toaster until golden and crunchy.

### BECHAMEL SAUCE

Add butter to a saucepan and place over medium heat. When the butter melts, add the flour and stir with a whisk. Cook for 5 - 6 minutes while stirring regularly with a whisk. Pour in 80ml (1/3 cup) milk while whisking to get a smooth mixture. Pour the rest of the milk and season with salt, pepper, dijon, mustard, and nutmeg. Simmer for 6 - 8 minutes while stirring. Remove from the heat.

### CROQUE MONSIEUR

Spread a teaspoon of bechamel sauce over one slice of toast. Add a slice of cheese on top, followed by a slice of ham and another slice of cheese. Spread a teaspoon of bechamel sauce over the second slice of toast. Cover the ham with the toast with bechamel facing down. Now spread another teaspoon of bechamel sauce over the toasted bread and sprinkle with three tablespoons of grated cheese. Transfer the sandwich to a baking sheet lined with parchment paper and repeat the process with the rest of the ingredients.

### BAKE AND SERVE

Place a rack in the middle of the oven and preheat it to 190 °C / 375 °F. Add the sandwiches and bake for 10 - 12 minutes or until the cheese melts. Serve the sandwiches warm.