

CROQUE MONSIEUR / CROQUE MADAME

EQUIPMENT

SOLID BAKING TRAY, BREAD KNIFE, BAKING PAPER, SCALES, WOODEN SPOON, MEDIUM SIZE SAUCEPAN, WHISK, SPATULA, FRY-PAN, EXTRA VIRGIN OLIVE OIL

INGREDIENTS

30GM BUTTER, 30GM PLAIN FLOUR, 180GM FULL CREAM MILK, 30GM DIJON MUSTARD, 100GM GRUYERE CHEESE, 1 X LOAF SOURDOUGH BREAD, 150GM GRANDMOTHER HAM, 1-2 EGGS, SALT, PEPPER

METHOD

TO BEGIN: SLICE THE BREAD INTO 3CM PIECES AND PLACE SLICES ON TO A TRAY AND INTO A PRE-HEATED OVEN COMBI MODE (25%) STEAM 200°C FOR 5 MINUTES TO TOAST.

PLACE THE BUTTER INTO A SAUCEPAN AND MELT OVER MEDIUM HEAT. ONCE MELTED ADD THE PLAIN FLOUR, MIX WELL AND COOK THE FLOUR FOR A FURTHER 1-2 MINUTES.

ADD THE MILK IN THIRDS AND WHISK IN BETWEEN EACH ADDITION UNTIL THE MIXTURE IS THICK AND SMOOTH.

REMOVE THE SAUCE FROM THE HEAT AND TOAST FROM THE OVEN. SEASON THE SAUCE WITH SALT AND PEPPER AND WHISK THROUGH THE DIJON MUSTARD.

SLICE THE GRUYERE CHEESE AND SET ASIDE.

SPREAD THE SAUCE OVER ONE PIECE OF TOAST AND LAY OVER A GENEROUS AMOUNT OF HAM, TOP THE HAM WITH GRUYERE AND PLACE ANOTHER PIECE OF BREAD ON TOP. SPREAD SOME MORE SAUCE OVER THE TOP OF THE "SANDWICH" AND TOP WITH SLICES OF GRUYERE CHEESE.

PLACE THE "SANDWICHES" ON A SOLID BAKING TRAY AND INTO A PRE-HEATED OVEN COMBI SETTING (25% STEAM) 200°C FOR 12 MINUTES UNTIL BUBBLING AND GOLDEN.

SERVE STRAIGHT FROM THE OVEN. TO CREATE A "CROQUE MADAME" PLACE A SUNNY SIDE UP FRIED EGG ON TOP.

HINTS & TIPS

- ALTHOUGH THIS DISH IS VERY SIMPLE AND USES ONLY A FEW INGREDIENTS THE KEY IS THE QUALITY OF THE INGREDIENTS. BUY THE BEST HAM AND CHEESE POSSIBLE TO GET THE MOST OUT OF THIS DISH.