



Croque Monsieur



Ingredients, Béchamel sauce:

- ¼ cup unsalted butter (½ stick)
- ¼ cup all-purpose flour
- 1½ cups whole milk
- Salt and freshly ground black pepper
- ¼ tsp Dijon mustard
- Dash of ground nutmeg

Ingredients, Sandwich:

- 8 thin slices white sandwich bread
- 5 ounces good quality ham about 8 slices
- 6 ounces Gruyere cheese or Emmental cheese, grated (about 2½ cups)
- ¼ cup freshly grated parmesan cheese

Method, Béchamel sauce:

1. Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, stirring constantly, for about 3 minutes. Gradually add milk, stirring well until the mixture is smooth. Cook, stirring, until sauce is thickened.
2. Season with a little bit of salt and pepper. Remove from heat and whisk in mustard and nutmeg. Set aside while you make the sandwiches, or make the sauce up to 1 week in advance.

Method, Assembly:

1. Preheat oven to 425° F. Line a baking tray with parchment paper and set aside.
2. Spread each bread slice with a layer of béchamel, spreading it all the way to the edges. Place 4 slices of bread, béchamel side up, on prepared baking sheet.
3. Top each with a piece of ham, a handful of gruyere, and a sprinkle of parmesan cheese. Place remaining slices of bread on top, béchamel side up, then top with remaining gruyere and parmesan cheese.
4. Bake at 425 degrees F for about 5-6 minutes, until cheese is melted, and then turn the oven to broil and broil until the cheese on top is lightly golden, 2-4 minutes.

NOTE: Emmental cheese is often used for croque monsieur, but I found that hard to find, and I do know Gruyere is commonly used as well, so either will work.