

## CROQUE MADAME



### TIME TO PREPARE

25 Minutes



### COOKING TIME

8 to 10 minutes



SERVES 2



### Ingredients

#### *Béchamel:*

- 1 tbsp butter
- 1 tbsp all-purpose flour
- 1/2 cup milk
- Pinch salt and [nutmeg](#)
- Freshly ground [white pepper](#)
- 1/2 cup grated Gruyere cheese

#### *Sandwich:*

- 4 slices day old white country-style/sourdough bread
- 4 tbsp butter at room temperature, divided
- 2 tsp [Dijon mustard](#)
- 4 - 6 slices ham
- 1/2 cup grated Gruyère cheese

### Steps to Make

1. **Béchamel:** In a small pot or pan over medium heat melt butter. Stir in flour to form a paste (called a roux) then very gradually pour in milk, whisking as you go to avoid any lumps forming. Stir in salt, nutmeg and white pepper, then stir in 1/2 cup Gruyère until it fully melts. Remove from heat.
2. Preheat oven broiler to 400 F. Heat a [non-stick oven-proof pan](#), (preferably a cast-iron), over medium heat on the stovetop.
3. **Sandwiches:** Spread 4 slices of bread with softened butter, then flip over and spread with a thin layer of dijon mustard. Place 2 slices of bread, butter side down in the pan. Spread 1 tbsp of béchamel onto each slice of bread in the pan. Top with 2 - 3 slices of ham and 1/4 cup of the remaining grated cheese.
4. Spread 1 tbsp of the béchamel over the Dijon-side of remaining bread slices and place them, mustard-side-down, over the ham and cheese (so both sandwiches are buttered on the outside). Cook for 2 minutes, or until the bottom of the sandwiches are golden then turn the sandwiches to the other side and gently press down with a spatula (or use a panini

- 1/3 cup grated Parmesan cheese
- 2 eggs, optional

press). Cook for another 2-3 minutes or until the cheese inside has melted and the bottom of the sandwiches are golden.

5. Top each sandwich with 2 tbsp of the remaining béchamel-cheese sauce and sprinkle with grated Parmesan. Transfer to the oven and broil, for 1 to 2 minutes or until the topping is golden and bubbly.
6. **Optional:** Meanwhile, in same skillet, melt remaining butter. Crack eggs into pan. Sprinkle with salt and pepper. Cook until eggs are sunny side up for 3 minutes or until desired doneness. Top each sandwich with fried egg and serve.