



Croque Monsieur

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 20 - 25 MIN

Ingredients

For the Béchamel Sauce:

- 1/4 cup (1/2 stick) unsalted butter
- 1/4 cup all-purpose flour
- 1 1/2 cups whole milk
- 1/4 teaspoon ground nutmeg
- Salt and pepper to taste

For the Sandwiches:

- 8 slices country French or brioche bread
- 2 tablespoons stone-ground mustard
- 1/2 cup shredded Parmesan cheese
- 6 ounces Gruyère or Emmental cheese, grated
- 8 slices Black Forest deli ham
- 4 poached eggs (optional, for Croque Madame)
- Chives or fresh parsley for garnish

Directions

1. Preheat oven to 425°F.
2. Make the béchamel: melt butter in a saucepan over medium-high heat, whisk in flour for 3 minutes to form a roux. Gradually add milk, whisking until thickened (3-4 minutes). Season with salt, pepper, and nutmeg. Set aside.
3. Line a baking sheet with parchment paper. Place bread slices on the sheet.
4. Spread mustard on half the slices (bottom of sandwiches). Spread a thin layer of béchamel on the other half (top of sandwiches).
5. Assemble: place 2 slices of ham on the mustard-coated bread, top with shredded Gruyère. Toast in oven until cheese melts, ~5 minutes.
6. Place béchamel-coated slices on top. Spread additional béchamel over tops, sprinkle with Parmesan and remaining Gruyère.
7. Broil until the top cheese layer is golden.
8. Garnish with chives or parsley, serve with mini gherkins.

Wine Pairing

Lange Rosé of Pinot Noir

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