



Croquet Madame

Recipe by Megan Daniels

Serves: 2

Cooking: 30min

Difficulty: Easy

Ingredients :

- 12 slices thick white bread
- 12 slices country ham
- 12 slices (or grated) gruyere cheese
- Wholegrain mustard
- 6 eggs

For the béchamel:

- 125g butter
- 30g flour
- 750 ml milk
- Pinch nutmeg

Methods :

For the béchamel:

- In a small saucepan, melt 1 ounce butter over medium heat. Whisk in the flour and cook, stirring constantly. Gradually add the milk and nutmeg whisking constantly until the sauce thickens and flour is cooked out. Add half of the gruyere cheese to the béchamel.

For the sandwiches:

- Arrange 6 slices of the bread on a flat surface. Top each piece with 2 slices of ham and some of the béchamel sauce. On the remaining 6 pieces spread wholegrain mustard and place on top of ham slices.

Heat a large cast iron skillet and, when hot, add butter. Add 2 of the sandwiches and brown on one side, 2 minutes. Turn on the other side and brown 2 more minutes. Transfer to a baking sheet and repeat with the remaining butter and sandwiches. Spread the remaining bechamel on top of the sandwiches and top with the other half of the Gruyere cheese.

Place the sandwiches under grill until the top becomes brown.

While sandwiches are grilling fry 6 eggs. Remove sandwiches from oven, top with fried egg and serve.