

Croque Madame

Ingredients

1/2 c Milk (warmed)
1/2 T Unsalted Butter
1/2 T Flour
0 pn Nutmeg
2 T Gruyere Cheese (grated, plus 1 cup)
2 White Bread Slices
6 Ham Slices
0 ds Ground Black Pepper
0 ds Salt
2 t Dijon Mustard
2 t Vegetable Oil
2 Eggs
2 t Parsley (chopped)

Instructions

1. In a small saucepot, melt the butter over medium heat. Add the flour, reduce the heat to low and cook, whisking continuously, until the raw flour taste has been cooked out, about 2 minutes.
2. Whisk in the warm milk until smooth, add nutmeg. Season with salt and bring to a simmer, whisking continuously, until thickened, about 2 minutes. Remove from the heat and add 2 tablespoons Gruyere. Whisk the mixture until smooth and set aside.
3. Heat the broiler on high. Set the bread on a sheet pan and spread mustard on top. Spoon a thin layer of the bechamel on top of the bread. Place 3 slices of the ham on each slice of bread. Divide the Gruyere evenly among the sandwiches and season with pepper. Broil until the cheese melts and

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turns golden brown, about 3 minutes.

4. In a small pan heat up oil on medium heat. Crack two eggs in the pan and fry until desired doneness. Add sunnyside up egg on top of the bread and sprinkle with ground black pepper and parsley. Serve sandwich immediately.