



Croque Madame



Ingredients:

- 4 slices of sourdough bread
- 8 Thin slices of ham quality deli ham, or as much as desired
- $\frac{2}{3}$ Cup grated Comté or Gruyère cheese
- $\frac{1}{2}$ cup béchamel sauce (recipe follows)
- Two eggs

Ingredients, Béchamel Sauce:

- 2 tablespoons unsalted butter
- $\frac{1}{8}$ cup all-purpose flour
- 1 $\frac{1}{4}$ cups whole milk
- $\frac{1}{8}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup shredded provolone cheese
- $\frac{1}{4}$ cup grated Parmesan cheese
- Salt and pepper to taste

Method:

1. For the béchamel, melt the butter in a medium saucepan over medium heat. Add the flour and cook, whisking constantly, until the flour turns light brown and releases a nutty aroma.
2. Slowly add the milk, whisking constantly. Once the milk has been incorporated, whisk in the nutmeg and allow mixture to come to a simmer and cook for 2 minutes, whisking constantly.
3. Remove from the heat, and add the shredded provolone a handful at a time, stirring until it melts. Stir in the Parmesan cheese and season with salt and pepper.
4. Preheat the broiler, and then lightly toast the bread. Line a baking sheet with aluminum foil. Spread two slices of bread with a thin layer of béchamel. Add a layer of grated cheese and 2 slices of ham. Dab lightly with béchamel. Top each sandwich with the second slice of bread. Spread a thin layer of béchamel on the top of the second slice and add a layer of grated cheese. Place both sandwiches on the baking sheet and broil under golden, about 5 minutes. The edges will darken very quickly, so timing is everything.
5. Top with a sunny-side up or poached egg and serve with Maille Dijon or Inglehoffer Stone Ground Mustard.