



Truffled Croque Madame with Quail Egg



Ingredients:

- ¼ pound unsalted butter, divided
- 2 TBLS all purpose flour
- ¼ cup Buttery Chardonnay
- 1 cup half and half, divided
- 1 TBLS Dijon mustard
- Salt and pepper to taste
- 2 dashes nutmeg
- ½ yellow onion, thinly sliced
- 1 chicken egg
- 2 slices Costeaux sourdough bread
- 4 slices truffled Sottocenere cheese
- 1 ½ slices honey baked ham
- 4 quail eggs

Method:

1. Melt half the butter in a sauce pan. Whisk in the flour and cook over medium-low for 5 minutes. Add the Chardonnay while whisking and cook until the sauce is thick, about 2 minutes.
2. Add to the pan ½ cup of the half and half and continue to whisk, adding the mustard, salt, pepper, and 1 dash of nutmeg. Set the pan aside to cool.
3. Melt 2 TBLS of butter in a small sauce pan and add the onions. Cook them for approximately 20 minutes, until they are soft and the color of a penny.
4. In a shallow bowl, mix the remaining half and half, 1 dash of nutmeg, the chicken egg, and a pinch of salt. Combine well with a whisk and set aside.
5. To build the sandwich, place both slices of bread next to one another. Spread then with the Chardonnay sauce and add the cheese to each slice, then the ham and caramelized onion to one slice. Put the 2 slices together.
6. Dip the sandwich on both sides in the egg batter, and shake to remove the excess. In a skillet over medium heat, melt 2 TBLS of butter until completely melted and the foam dissipates. Place the battered sandwich in the skillet, cover it with a lid or metal bowl, and cook for about three minutes, until the bottom is golden. Using a spatula, flip the sandwich and cook the other side until golden, about 2-3 minutes.
7. Remove the sandwich from the skillet and let rest for a few minutes. Melt the remaining butter over medium heat. Crack the quail eggs into separate corners of the skillet and cook until their whites are firm,



8. Trim the crust from the sandwich with a serrated knife, quarter it, and top each piece with a quail eggs and serve.
9. Pair nicely with Lost Canyon Winery Goff Whitton Vineyard Pinot Noir