

## Croque Monsieur à la Chris for Alliance Francaise de DuPage

**Yield : 2 sandwiches**

**Ingredients:**

### Béchamel Sauce

1 ounce unsalted butter (European-style)

1/8 cup (2 TB) all-purpose flour

7 ounces hot whole milk

1/2 Tablespoon whole grain type mustard (Edmond Fallot brand recommended)

1/2 Tablespoon Dijon mustard (Edmond Fallot brand recommended)

Good pinch ground nutmeg

Salt and pepper to taste

### **Method - Béchamel sauce**

Melt butter in a medium saucepan over low/medium heat until foamy. Add flour and cook, stirring, until mixture is pale and foamy, about 3 minutes. Gradually add hot milk, stirring with a whisk until mixture is smooth. Cook, stirring continuously, until sauce is thick and somewhat elastic, about 4 minutes. Remove from heat and whisk in mustards and nutmeg; season with salt and pepper. Cool to a warm temperature before using.

Note: Béchamel can be made 1 day ahead. Let cool; press plastic wrap directly onto surface and chill.

### **Ingredients for the sandwiches:**

4 slices ½" thick country-style bread, like crusty Italian

2 ounces ham (about 4 slices thinly sliced)

2 ounces Gruyère cheese, grated (about 2/3 cup)

1/4 teaspoon Herbes de Provence

2 Tablespoons salted butter for greasing the pan under the bread (Beurre d'Isigny - Isigny Ste-Mère brand recommended)

### **Method – Assembling the Croque Monsieurs:**

Preheat oven to 475°. Place the oven rack towards the top (second position from the top) for better browning of the sandwich. On a work surface, spread 1 bread slice with about 1 heaping Tablespoon of the béchamel sauce, spreading evenly and extending all the way to the edges. Place 2 slices of ham on top. On the second piece of bread, spread 1 heaping Tablespoon of béchamel sauce and then flip the bread onto the ham, sauce side down. Spread 1 more heaping Tablespoon of béchamel sauce on the top of the sandwich, gently spreading to the edges. Place the bread slices on a buttered baking sheet. Top with about 1/3 cup grated cheese. Sprinkle on Herbes de Provence. Repeat the process for the second sandwich. Bake until cheese is brown and bubbling, 15 minutes.

Note: Sandwiches can be made **(but not baked)** 1 day ahead. Cover with plastic wrap; chill until ready to cook.