

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Croque Madame

BY CHEF MARTY SLAVIN

(Serves 4)

Ingredients

1 tbsp. flour
1 ¾ cup warm milk
Pinch of nutmeg
Salt and pepper to taste
1 cup grated gruyère or other good quality alpine style cheese
½ cup grated parmesan cheese
8 slices of brioche or other good quality white bread
½ lbs. good quality ham
4 eggs
Butter

Directions

Preheat oven to 400°F.

Make a béchamel sauce by melting butter over medium heat and incorporating flour to make a smooth paste. Cook until aromas of baked bread arise from the mix, approximately 1-2 minutes. Whisk in milk, bring to boil, lower heat and cook until sauce thickens. Stir in nutmeg, salt, and pepper to taste and remove from heat. Sauce will continue to thicken as it cools.

Combine the grated cheeses and split in half. Top 4 slices of bread with a layer of béchamel, a layer of grated cheese and 1-2 slices of ham, and then top with last slices of bread. Transfer to fridge and chill for an hour.

Heat a large non-stick skillet (or cast-iron skillet) and melt butter into the pan. When butter has melted, cook the sandwiches until the bread is well toasted and crunchy. Transfer sandwiches to baking sheet. Top each sandwich with remaining béchamel sauce and grated cheese and put them in the oven. Cook in oven until béchamel is bubbling and cheese is melted and brown.

When sandwiches are finished, wipe out pan and cook 4 eggs to your taste. Place sandwiches on plate, top with egg and garnish with small salad or fresh fruit.