Croque monsieur

Receta de V-ZUG AG



Preparación
Tiempo de cocción
Porciones 4

Béchamel sauce

25 g butter

25 g flour

250 ml milk

Nutmeg

Salt

Pepper

Melt the butter in a pan. Shoot in the flour and stir until a roux forms. Add the milk and stir the mixture as it comes to the boil. Cook the béchamel sauce over a low heat for 20 minutes. Season with salt, pepper and nutmeg.

Croque monsieur

8 slices of toasting bread

4 slices of ham

100 g grated cheese, Gruyère

Aire caliente húmedo (200 °C)

Arrange 4 slices of toasting bread on the baking tray. Spread 1–2 tbsp béchamel sauce on each slice. Cover with a slice of ham and another slice of toasting bread. To finish, spread 1–2 tbsp béchamel sauce on top and sprinkle over grated cheese.

Put the baking tray into the preheated cooking space. Bake.

Introducir el producto de horneado

Aire caliente húmedo 200 °C durante 12 Min.

Accesorios

Baking tray

Información complementaria

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