Croque monsieur

Recipe by V-ZUG Ltd.



Preparation	25 Mins
Cooking time	12 Mins
Portions	4
Appliance	Combair SE from 2012

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

(Pre-)heat cooking space to 200 °C with Hot air humid

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.

Put the pastry in

Hot air humid 200 °C for 12 Mins

Accessories

Baking tray

Additional information

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