



st. alban's' un croque monsieur



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Ingredients

Béchamel Sauce:

- 40g flour
- 40g butter
- 50cl milk
- Salt & pepper
- Thyme

Croque Monsieur:

- 4 slices of bread
- 4 slices of ham
- 200g grated cheese
- 1 tspoon of wholegrain mustard (optional)

Method

Béchamel Sauce:

1. Melt butter in a saucepan.
2. Whisk in flour and cook, stirring constantly, for about 3 minutes.
3. Gradually add milk, stirring well until the mixture is smooth. Cook, stirring, until sauce is thickened.
4. Add the thyme and season with a little bit of salt and pepper.
5. Whisk and remove from heat.

Croque Monsieur:

1. Spread a thin layer of béchamel on bread.
2. Add one layer of ham and a sprinkle of cheese to half of the bread slices.
3. Top the ham and cheese with the other slice of bread, making sure to leave the béchamel facing up and add some grated cheese.
4. Bake until bread is toasted, and cheese is melted and bubbly.
5. Serve with a green salad as a light lunch on Easter Day before you tuck into your Chocolate Eggs!!!

