

## Croque monsieur

★★★★☆ 4.2 | 61 ratings



### Prepare

Less than 30 mins

### Cook

Less than 10 mins

### Serve

Serves 2

### Dietary

Egg-free | Nut-free |  
Pregnancy-friendly

If you could only make one dish, it arguably should be this amazingly gooey croque monsieur (that's a toasted ham and cheese sandwich). This easy white sauce will elevate the ham and cheese toastie to new heights.

### Ingredients

200ml/7fl oz milk  
20g/<sup>2</sup>/<sub>3</sub>oz plain flour  
20g/<sup>2</sup>/<sub>3</sub>oz butter  
salt and pepper  
4 freshly cut slices white bread  
1 tbsp Dijon mustard  
4 slices carved ham  
4 cheese slices, such as emmental or gruyère  
80g/3oz cheddar, grated

### Method

1. Pour the milk into a pan, add the flour and butter, then slowly bring up to the boil, whisking continuously to a thick, smooth and glossy sauce.
2. Reduce the heat and simmer for 3–5 minutes, stirring occasionally, until the flour has cooked out. Remove from the heat and season with salt and pepper. Set aside.
3. Heat the grill to high and the oven to 220C/200C Fan/Gas 7. Place the bread on a baking tray and toast one side under the grill until golden.
4. Turn the bread over and spread each slice with a thin layer of mustard, followed by a layer of white sauce. Cover the sauce with a slice of a cheese and a slice of

ham.

5. Stack the slices into two sandwiches, then spread a thin layer of white sauce over the top and sprinkle with grated cheddar.
6. Bake in the oven for 10–15 minutes until golden and bubbling. Leave to cool for 3–5 minutes before tucking in.