

## Croque-Monsieur



Preparation Time:

**15 mns**

-----  
**SHOP** at [voilabycoco.com](http://voilabycoco.com)

### **Ingredients per croque-monsieur:**

2 slices of bread

Soft butter

2 slices of high quality ham

1 oz. grated cheese – Gruyere or Emmenthal are very traditional

Optional: 3 tablespoons béchamel sauce

For the béchamel sauce:

2 tablespoons butter

2 tablespoons flour

1 and 1/3 cups of milk

Salt, pepper

**Béchamel:** Melt the butter in a saucepan on medium-low heat. Add salt and pepper. When it sizzles, add the flour. Stir really well with a whisk. Keep stirring until it thickens.

**Sandwich:** Butter each piece of bread on one side. On the other side, spread some béchamel. Add the ham and the grated cheese.

The panini maker will cook both sides at the same time, and that will take approximately 3-4 mns, depending on the type of panini maker that you are using.

With the skillet, you will have to turn over your sandwich after about 5 mns on medium low, and cook it for another 3 minutes or so.

*For more details on this recipe, please watch the video provided for your convenience.*