

Croque Monsieur



Ready in **20 minutes**

Serves **8 people**

Ingredients

- 1 large French baguette, sliced
- 16 slices thick cut ham
- Sliced fontina
- 2 cups grated gruyere
- 4 TBS butter
- ¼ cup AP flour
- 1 ½ cups whole milk
- 2 TBS stone ground mustard
- ½ tsp nutmeg
- ½ tsp salt
- ¼ tsp pepper
- Fresh parsley (optional garnish)

Preparation

1. **Preheat the oven to 400 degrees. Line a large baking sheet with parchment paper.**
2. **Make the bechamel: In a skillet, melt the butter. Sprinkle half the flour over the surface and whisk together until combined. Whisk in the other half to form a paste.**
3. When the milk and the flour are combined, gradually pour in the milk, whisking all the time until a sauce forms. Break up any lumps with your whisk! Whisk constantly for 3-5 minutes on medium high heat until the sauce thickens.
4. **Remove from heat and whisk in the mustard, nutmeg, salt and pepper. Set aside**
5. Assemble the sandwiches: Spread the bechamel sauce on the top of one slice of baguette. Don't be stingy! Top with one slice of ham and the fontina. Add another slice of ham. Take a second slice of bread and generously spread more sauce on it's top. Place it on top of the ham and fontina. Pile on some gruyere. Repeat until you have 8 sandwiches.
6. Pop them into the oven for 10 minutes or until the cheese is melty and scrumptiously oozing out the middle and down the sides. If you want to turn on the broiler for an extra two minutes, by all means :) Remove from the oven and garnish with parsley if desired.

