

Croque Monsieur

French · Main Course · Easy · 35 min total · Serves 4

Classic French grilled ham and cheese sandwich with creamy béchamel and melted Gruyère.

Ingredients

- 8 slices sandwich bread (thick)
- 8 slices ham (good quality)
- 2 cups Gruyère cheese (shredded)
- 3 tbsp butter
- 2 tbsp all-purpose flour
- 1 cup whole milk
- 1 tbsp Dijon mustard
- 0.25 tsp nutmeg

Method

1. Make béchamel: melt butter, whisk flour 2 min. Add milk gradually, whisk until thick. Season with nutmeg, salt, pepper.
2. Spread mustard on 4 bread slices. Layer ham and half the cheese. Top with remaining bread.
3. Butter outsides of sandwiches. Grill in skillet until golden both sides.
4. Top each sandwich with béchamel and remaining cheese. Broil 2-3 min until bubbly and brown. Serve hot.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-03