



Croque Madame

Serves 4

Beaumarchais

Executive Chef David E. Diaz

4 slices country bread

8 slices ham

8 slices Swiss or Gruyere cheese

4 tbsp black truffle butter

4 tbsp crème fraîche

4 whole eggs

butter or oil to fry egg

- 1) Preheat oven to 350 F
- 2) Spread bread with 1 tbsp each black truffle butter and crème fraîche
- 3) Place two slices of ham followed by two slices of cheese on each piece of bread
- 4) Place in oven for 5-10 minutes until cheese browns
- 5) While bread is toasting, cook the eggs sunny side up and season with salt and pepper
- 6) Remove toasted bread from oven and top with an egg