

Croque-Madame with Mornay Sauce

Serves 2

Mornay Sauce

3 tablespoons unsalted butter
½ cup diced white onion
Kosher salt
3 tablespoons all-purpose flour
2 cups whole milk
1 cup heavy cream
1 bay leaf
3 black peppercorns
3 whole cloves
Freshly grated nutmeg
Freshly ground white pepper
1/3 cup grated Comté or Emmentaler cheese

Method

- Melt the butter in a medium heavy saucepan, add the onion and a pinch of salt, cook the onion until it has no color and is translucent.
- Sprinkle in the flour and stir for three minutes with a spatula.
- Whisking constantly, add the milk and cream until it is fully incorporated then bring to a simmer and add the bay leaf, peppercorns and cloves.
- Move the pan away from a direct heat and bring to a gentle simmer, whisk occasionally for 30 minutes.
- Remove the sauce from the heat and season with salt, grating of nutmeg and a pinch of white pepper, strain and keep hot.

Croque Madame

Eight-½ inch thick slices Brioche
8 ounces thinly sliced Madrange Jambon de Paris
8 slices Swiss cheese
3 tablespoons unsalted butter
4 large eggs
1 cup Mornay Sauce
Freshly ground black pepper
2 teaspoons chopped Italian parsley

Method

- Pre-heat the oven to 375 F
- Assemble the sandwich by placing a slice of ham, followed by the cheese on the brioche.
- Heat two large ovenproof nonstick pans and melt 1 tablespoon of butter in each pan before placing two slices of each bread, cheese side up to each pan and cook until the bottoms are golden brown.
- Transfer the pans to the oven for two to three minutes to melt the cheese.
- Gently fry the eggs until the white is just set.

- Remove bread, ham and cheese from the oven once cheese is melted and assemble them into 2 sandwiches.
- Place an egg on top of each sandwich and put on a plate.
- Pour ¼ cup of Mornay sauce over each sandwich, leaving the yolk uncovered.
- Grind black pepper over each egg and sprinkle with parsley for garnish.

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