

Croque-Monsieur from Paris, bechamel gratin beer Swiss cheese |

Recipe for 12 tapas

Description

Sandwich with ham and béchamel, grated cheese (in the idea of grilled cheese).

Note

Do not color the roux, to get a good white béchamel. Do not over-salt your béchamel, since you have a supply of ham and cheese which are already naturally salted.

Ingredients

For the sandwich

- 6 Slice(s) Soft bread
- Salt and pepper

For the béchamel

- 150 Ml Milk
- 20 Gr Butter
- 20 Gr Flour
- 100 Ml Blond beer
- 50 Gr Swiss cheese

- Salt and pepper

Sides

- 6 Slice(s) Cooked ham
- 125 Gr Swiss cheese

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four à broil** at **500 F°**
- Resting time **5 mins**

Preparation for the béchamel

Melt the butter in a saucepan, add the flour and stir with a whisk for about 3 minutes. Gradually add your milk and lager, do not stop mixing. After 4-5 minutes of boiling, remove from heat add the grated cheese. Salt and pepper as needed.

To serve

Spread a layer of bechamel sauce on a slice of bread, and put a slice of ham. Put the second slice on the ham, brush the top with bechamel and sprinkle with grated cheese. Repeat for three croque-monsieur, place them on a plate and place in the oven to broil cheese. At the exit of the oven, let stand 5 minutes, then cut each into 4 pieces.

Bon appétit!