

Croque-monsieur puff pastry, Mornay sauce, white ham, maple gastrique and apple juice

Recipe for 12 tapas

Description

Golden puff pastry filled with Mornay sauce and julienne ham, served with maple syrup apple butter.

Note

The choice of apple variety is important to obtain a silky texture.

Ingredients

Mornay sauce

- 100 Gr Cooked ham
- 15 Gr Flour
- 15 Gr Butter
- 100 Ml Milk
- 1 Pinch(es) Nutmeg
- 75 Gr Swiss cheese

Apple butter

- 100 Ml Apple juice
- 30 Ml Maple syrup
- 1 Unit(s) Cortland apple
- 30 Ml Butter

Puff pastry

- 1 Unit(s) Puff pastry
- 1 Unit(s) Egg

Preparation

- Preparation time **75 mins**
- Preheat your **Four** at **400 F°**

Set up

Slice the slices of white ham into julienne strips.

Cut the apple into small cubes.

Grate the cheese.

Mix the egg with a fork.

Mornay sauce

In a sauce pot, melt the butter and then add the flour while whisking energetically and cook for 2 minutes making sure it doesn't have clumps. Add the milk off the heat while continuing to whisk and then place back on the heat. Continue to heat and whisk until it thickens like a bechamel.

Once well thickened, season with salt, pepper, nutmeg and grated cheese.

Puff pastry

Spread your puff pastry with the cold Mornay, keeping the top of the pastry free of Mornay to seal it,

then add the julienne ham.

Brush the top of the pastry lightly with cold water, then roll it up.

Place the roll in the fridge for a minimum of 15 minutes before cutting into 12 and baking in a hot oven. They can also be baked in muffin tins to retain their round shape.

Baking should take around 20 minutes.

Apple butter

Caramelize the apple cubes with the maple syrup, then add the butter and apple juice and simmer over low heat until the apple cubes are tender.

Blend and reserve in a pastry bag.

Plating

Place the puff pastries on a flat plate and top with the apple butter.

Bon appétit!