

# Croque-monsieur puff pastry, swiss cheese, white ham, maple and apple butter |

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

### Toppings

- 125 Gr Cooked ham
- 125 Gr Mascarpone cheese
- 125 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.

### 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!**