

PRACTICE COPY



what's cooking?

Baked Croque Monsieur

Ingredients

- 2 slices of bread
- 1 tsp mild mustard
- 1 slice Emmental cheese
- 1 slice ham
- 1 egg
- 20ml milk
- 1/8th tsp salt
- 35g mature cheddar

Instructions

Take 2 slices of bread and using a knife spread $\frac{1}{4}$ teaspoon of mild French mustard onto each slice.

Top one slice with the slice of Emmental cheese and the slice of ham, and cover with the other slice of bread to make a sandwich.

Cut the sandwich into quarters or triangles and arrange in a 400ml tin.

In a bowl mix together the egg, milk and salt. Pour the mixture over the sandwiches and press down with a fork so the liquid absorbs into the bread.

Finally, grate the cheddar cheese and sprinkle over the top.

Bake in a pre-heated oven at 200°C / 180°C fan / Gas 6 for 20-25 minutes.

NOT FOR CLASS USE

