



## Whiskey Mustard Croque Monsieur (courtesy of @lelittlegourmand)

This is the ultimate recipe for Croque Monsieur – a fancy name French for a grilled cheese sandwich. The twist on this popular French meal still embraces the classic cheese, mustard and ham combination.

**Serves 2**

**Prep Time: 20 Mins**

### Ingredients

#### *Croque Monsieur*

10g butter, softened for spreading 4 slices spelt bread  
1-2 tsp Jars of Goodness Whiskey Mustard  
85g Gruyère cheese, grated  
2 thick slices good-quality ham (about 50g each)  
A few rasps freshly grated nutmeg

#### *Bechamel*

25g butter  
25g plain flour  
270ml whole milk 1  
bay leaf a few rasps freshly grated nutmeg  
salt and black pepper to taste

### Method

For the béchamel, melt the 25g of butter in a pan, then add the flour and stir for a couple of minutes. Take the pan off the heat and gradually whisk in the milk, beating after each addition to avoid lumps. Add the bay leaf, put the pan back on the heat and bring to the boil, then cook, stirring all the time, until thickened. Season with nutmeg, salt and pepper, then set aside.

Preheat the grill to a high setting. Butter the bread slices on one side and place them buttered-side up under the grill until golden. Preheat the oven to 220C/200C fan.

Spread the un-toasted sides of the bread with the Whiskey mustard.

Spread 2 of the slices with some of the béchamel, then add a quarter of the grated cheese and a slice of ham to each one. Top with the remaining slices of toast, toasted side up, and spread with the remaining béchamel sauce. Sprinkle over the rest of the cheese and season with nutmeg and black pepper.

Transfer the sandwiches to a baking sheet and bake them for 8 - 10 minutes until golden and bubbling. Eat immediately!