



## Croque Monsieur

A ham and cheese toastie with a fancy name perhaps ... but this is still one of my favourite weekend brunch dishes - also great for those lazy stay-at-home Sunday nights in front of the TV. Its origins are obscure, though some credit a brasserie on the Boulevard de Capucines in Paris. It appeared on French menus from around the early 1900s, the rather nonsensical name meaning 'crunch-sir'. It may have been named by the French, but for me it's always associated with Harry's Bar in Venice ... which is why I like to serve it with a Bellini.

**Serves 2**

### INGREDIENTS

- 4 slices white sandwich bread
- 3 teaspoons Dijon mustard
- 100g Swiss gruyere
- 60g salted butter
- 2 slices leg ham (about 100g)

### METHOD

1. Lay the bread on a chopping board.
2. Spread 2 slices with mustard, taking it right out to the edges.
3. Finely grate cheese over all 4 slices, pressing it down gently to keep it in place.
4. Top 2 slices with ham and place the other 2 slices on top to form 2 sandwiches.
5. Heat a large frying pan over low heat.
6. Add butter, increase heat to medium and heat until it melts and just starts to brown.
7. Add sandwiches and cook for about 2 minutes each side, until well browned, occasionally pressing down gently with an egg slice.
8. Remove from the pan, cut in half and serve immediately.