



BOXING DAY CROQUE MADAME

MAKE GREAT USE OF YOUR LEFT OVER HAM

FOR THE SANDWICH

- 4 slices sourdough or rye
- 20g melted butter
- 1 tsp Dijon mustard
- 150g grated Gruyère or Comté
- 8 slices of Billy's ham on the bone
- Baby spinach leaves
- 2 fried eggs

FOR THE BECHAMEL

- 200ml milk
- 1 garlic clove, crushed
- 2 bay leaves
- 1 small onion chopped
- 20g butter
- 20g plain flour
- 1 heaped tsp Dijon mustard
- Freshly grated nutmeg

FOR THE DIJONAISE

- 1 tsp Dijon mustard
- 1 tbsp mayonnaise

Make the béchamel sauce first. Saute onion gently in the butter until translucent. Stir in flour and keep stirring continuously for 1 minute until it smells biscuity.

Gradually whisk in the milk, again continually stirring so it doesn't go lumpy. Add in Dijon, nutmeg, garlic & bay leaves, keep stirring until gently bubbling. Season with salt & pepper. Turn the heat off and leave for 10 mins to infuse. Pass the liquid through a sieve discarding the onion, garlic & bay leaves. It should be thick and creamy.

Brush bread slices with melted butter. Place on a baking tray and toast one side under a grill, buttered side up, until golden. Take them out and heat oven to 200C. Turn the bread over and spread on some Dijon, followed by a layer of the béchamel. Place baby spinach on top and then sprinkle grated cheese on top. Add 2 good slices of ham. Place second slice of bread on top. Spread another layer of béchamel, sprinkle more Gruyère or Comté cheese and place 2 more slices of ham on top.

Put the sandwiches in the oven and bake for 10-15 mins or until golden. Serve with a crispy fried egg on top and the mustard and mayo mixed together on the side.