

Croque Madame

Classic French Croque Madame recipe with ham, Gruyère cheese, creamy béchamel sauce and fried egg. Perfect for breakfast or brunch!

4

SERVINGS

Easy

DIFFICULTY

Croque Madame

Ingredients

- 8 slice bread
- 1 cup unsalted butter
- 2 tbsp flour
- 1 cup milk
- 1 tsp rock salt
- 1 tsp black pepper
- 1 cup parmesan cheese
- 1 cup gruyere cheese
- 8 ham
- 4 egg

Instructions

1 Make the Béchamel Sauce

Melt 2 tablespoons butter in a medium saucepan over medium heat until foaming.

2 Add 2 tablespoons flour and whisk constantly for 2 minutes until the mixture (called a roux) turns golden and no longer smells of raw flour.

3 Gradually pour in 1 cup milk while whisking continuously to prevent lumps. Add 1 teaspoon salt and cook, stirring constantly, until the sauce thickens enough to coat the back of a spoon, about 3-4 minutes.

4 Remove from heat and stir in half of the 1 cup Gruyère cheese until melted. Set aside.

5 Prepare for Assembly

Preheat broiler to high. Line a baking sheet with parchment paper and arrange 4 slices of bread on it.

6 Assemble the Sandwiches

Spread 1 teaspoon Dijon mustard on each bread slice. Top each with 2 slices ham, folding to fit if needed.

7 Spoon half the béchamel sauce evenly over the ham-topped bread. Sprinkle with half the remaining Gruyère cheese and all of the 1 cup Parmesan cheese.

8 First Broil

Broil 4-6 inches from heat for 2-3 minutes until cheese is golden and bubbling. Remove from oven.

9 Add Final Layer

Spread remaining béchamel sauce over each sandwich and sprinkle with remaining Gruyère cheese.

10 Final Broil and Fry Eggs

Return sandwiches to broiler for 1-2 minutes until golden. Meanwhile, heat a large nonstick skillet over medium-low heat and crack in 4 eggs, cooking until whites are set but yolks remain runny, about 2-3 minutes.

11 Serve

Top each hot sandwich with a fried egg and serve immediately.

Tips

Use day-old bread for better structure and less sogginess when assembling the sandwich.

Make the béchamel sauce smooth by whisking constantly and adding milk gradually to prevent lumps from forming.

Grate your own Gruyère and Parmesan cheese for better melting and superior flavor compared to pre-shredded varieties.

Don't skip the broiling step - it creates the beautiful golden-brown top that's signature to this dish.

Cook eggs in a non-stick pan with a little butter to ensure they release easily and maintain perfect shape.

Let the sandwich rest for 2-3 minutes after broiling to allow the cheese to set slightly before adding the egg.

Warm your serving plates to keep the sandwich hot longer and enhance the dining experience.

If the béchamel becomes too thick, thin it with a splash of warm milk while whisking.