

Monte Cristo Sandwich

Make the perfect Monte Cristo sandwich with this easy recipe. French toast meets ham and cheese for a sweet and savory brunch favorite.

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Monte Cristo Sandwich

Ingredients

- 8 slice bread
- 4 slice swiss cheese
- 4 slice turkey
- 4 slice ham
- 3 egg
- 1 cup milk
- 2 tbsp unsalted butter
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp powdered sugar

Instructions

- 1 Assemble the sandwiches**

Layer 1 slice of Swiss cheese, 1 slice of ham, 1 slice of turkey, and another slice of Swiss cheese between 2 slices of bread. Repeat to make 4 sandwiches total.
- 2 Make the batter**

Whisk together 3 eggs, 1 cup milk, 1 teaspoon vanilla extract, 1 teaspoon nutmeg, and 1 teaspoon salt in a shallow dish until smooth and well combined.
- 3 Dip each sandwich completely in the egg batter, turning to coat both sides evenly. Let excess batter drip off for 5-10 seconds.**
- 4 Heat the pan**

Heat 2 tablespoons butter in a large skillet or griddle over medium heat (175°C/350°F) until the butter melts and begins to foam, about 1-2 minutes.
- 5 Cook the sandwiches**

Place the battered sandwiches in the skillet and cook for 3-4 minutes until the bottom is golden brown and crispy.
- 6 Flip the sandwiches carefully with a spatula and cook for another 3-4 minutes until the second side is golden brown and the cheese is melted inside.**
- 7 Serve**

Transfer the sandwiches to serving plates and dust with powdered sugar. Serve immediately while hot with jam on the side for dipping.

Tips

Use day-old or slightly stale bread to prevent the sandwich from becoming soggy when dipped in the egg mixture. Thick-cut white bread, brioche, or challah work best for their sturdy structure.

Secure your assembled sandwiches with toothpicks before dipping them in the egg batter to keep all the layers intact during cooking and flipping.

Don't rush the cooking process – use medium heat to ensure the cheese melts completely and the bread cooks evenly without burning the exterior before the inside is ready.

Let the dipped sandwiches rest for a minute before cooking to allow the bread to fully absorb the egg mixture for better flavor and texture.

Use a mix of butter and a little oil in your pan to prevent the butter from burning while still getting that rich, buttery flavor.

Pat the cooked sandwiches briefly on paper towels to remove excess grease before dusting with powdered sugar for the best presentation.

Warm your jam or preserves slightly before serving – this makes it easier to spread and enhances the sweet contrast with the savory sandwich.

For extra flavor depth, add a thin layer of Dijon mustard to the bread before assembling, but use sparingly to avoid overpowering the other ingredients.