

Croque Madame Sandviç

Classic French Croque Madame recipe with ham, Gruyère cheese, béchamel sauce, and fried egg. Perfect for breakfast or brunch in 30 minutes.

4

PORSİYON

Easy

ZORLUK

Croque Madame Sandviç

Malzemeler

- 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

Yapılışı

- Make the béchamel sauce**

Melt 2 tablespoons butter in a medium saucepan over medium heat. Add 2 tablespoons flour and whisk continuously for 2 minutes until the mixture turns golden and smells nutty.
- Gradually pour in 1 cup milk while whisking constantly to prevent lumps. Add 1 teaspoon salt and continue cooking, stirring constantly, until the sauce thickens and coats the back of a spoon, about 3-4 minutes. Remove from heat and set aside.**
- Prepare the sandwiches**

Place 4 slices of bread on a clean work surface. Spread a thin layer of béchamel sauce on each slice, then layer with ham and half of the grated cheese. Top with the remaining 4 bread slices.
- Cook the sandwiches**

Heat 1 tablespoon butter in a large skillet over medium heat. Add the sandwiches and cook for 3-4 minutes per side until golden brown and crispy, working in batches if necessary.
- Add final toppings**

Preheat broiler to high. Transfer cooked sandwiches to a baking sheet and spread remaining béchamel sauce evenly over the tops. Sprinkle with remaining grated cheese.
- Broil until golden**

Place sandwiches under the broiler for 2-3 minutes until the cheese is melted and golden brown on top. Watch carefully to prevent

burning.

7 **Fry the eggs**

While sandwiches broil, heat remaining butter in a large skillet over medium heat. Crack 4 eggs into the pan and cook for 2-3 minutes until whites are set but yolks remain runny.

8 **Serve immediately**

Remove sandwiches from broiler and carefully place one fried egg on top of each sandwich. Season eggs with salt and pepper to taste and serve immediately while hot.

?puçlar?

Use day-old bread that's slightly stale - it holds up better to the moisture from the béchamel sauce and won't become soggy during cooking.

Make sure your béchamel sauce is thick enough to coat the back of a spoon but not so thick that it won't spread easily. If it becomes too thick, whisk in warm milk gradually.

Grate your own cheese for the best melting quality and flavor. Pre-shredded cheese often contains anti-caking agents that prevent smooth melting.

Don't skip the step of cooking the sandwich on both sides before adding the final toppings - this ensures the bread is golden and crispy throughout.

Keep your oven preheated with the broiler ready so you can quickly finish the sandwich with bubbling cheese on top.

For the perfect egg, cook it in a separate pan with a little butter over medium heat, keeping the yolk runny so it creates a natural sauce when cut.

If making multiple sandwiches, you can keep finished ones warm in a low oven (200°F) while you prepare the remaining eggs.

Season each component lightly as you go - the ham and cheese already provide saltiness, so taste before adding more salt to the béchamel.