

Croque Monsieur & Croque Madam

Recipe courtesy of Liz Burrell

Ingredients

4 slices smoked ham
4 slices sourdough bread
4 slices smoked provolone
1 cup shredded gruyere
2 tbsp butter
1 egg (for croque madam)
2 tbsp olive oil
1 cup béchamel sauce

Béchamel Sauce

1 tbsp butter
1 tbsp flour
3/4 cup warmed milk
¼ cup warmed heavy cream (added to milk to warm)
1 tsp salt (and salt to taste)
1 tsp course black pepper
2 tsp ground nutmeg

Equipment

Big Green Egg Cast Iron Skillet
Big Green Egg EGGspander convEGGtor Basket
Big Green Egg Half Moon Cast Iron Plancha Griddle
Big Green Egg Refillable Butane Charcoal EGGniter

Method

Set your EGG with an EGGspander at 400°F/204°C. Add the plancha griddle on half of the EGGspander, with the half-moon baking stone, grid and a cast iron skillet on the other half.

For the béchamel sauce, melt the butter in the cast iron skillet and add flour. Cook until the mixture turns golden brown and is fragrant. Slowly add the milk and cream while whisking the mixture to ensure there are no lumps. Once the milk and cream are completely mixed in removed the skillet from the heat and continue to whisk until the mixture has a creamy texture and is thick enough to cover the back of a spoon. If the mixture gets too thick, slowly mix in more milk until desired consistency. Add salt, pepper and nutmeg then set aside.



To build the sandwiches, spread a layer of béchamel sauce on 2 slices of bread, then top with ham, provolone cheese, and the gruyere cheese; 2 slices for each piece of bread. Spread béchamel sauce on the last 2 slices of bread and place them on top of the sandwiches. On the top pieces of bread, spread more béchamel sauce and the remaining gruyere cheese on top.

Coat the plancha with olive oil and add both sandwiches. Cook until the bottom of the sandwich is golden brown and the provolone cheese is melted. Using your EGGniter, toast the top of the sandwich until it looks as if it has been broiled. Remove both sandwiches and set aside.

Melt butter on the plancha and fry your egg over easy or over medium. Top one sandwich with the egg; this is a Croque Madam, the sandwich without is a Croque Monsieur. Cut in half, and serve!

