

Croque Monsieur Recipe

4 slices of bread

1 tomato

2 slices of Ham

25g of grated cheese

4 tablespoons of Bechamel Sauce (school to provide)

Container to carry it home in

Method

1. Preheat the grill
2. Grate the cheese onto a chopping board using a cheese grater.
3. Toast one side of bread only until it is golden brown.
4. While the breads are toasting, chop up the tomatoes on a chopping board.
5. Put the grilled bread onto a chopping board. Turn the grilled slice of bread over and spread the mustard on the bread.
6. Add a slice of cheese ham tomato and cheese again
7. Spread like butter some more of the sauce and place this sauce side down on the cheese. to make a sandwich. Add the bechamel sauce in the middle and top with grated cheese.