

Croque Madame

If you're looking for the ultimate breakfast sandwich, turn to the croque madame. Filled with all the savory items you could ever want (salty ham, melty cheese, and the signature Mornay sauce) between toasted slices of bread, all you need are a couple of fried eggs to make this breakfast sandwich the stuff of legends.



Ingredients

For the Mornay sauce

- 1 Tbsp. butter
- 1 Tbsp. all-purpose flour
- 2/3 c. whole milk, warmed
- 1/4 tsp. Pinch kosher salt
- 1/4 tsp. Freshly ground black pepper
- 1/4 c. shredded Gruyère

For the Croque Monsieur

- 4 slices thick brioche or country bread
- 2 Tbsp. butter, softened
- 2 tsp. whole grain Dijon mustard
- 1/2 c. Mornay sauce
- 6 thin slices ham
- 1 c. shredded Gruyère, divided

For the eggs

- 1 Tbsp. butter
- 2 large eggs
- Maldon, for sprinkling
- Freshly ground black pepper

Directions

Step 1

Preheat oven to 350°. Make Mornay sauce: In a small saucepan over medium heat, melt butter. Add flour and stir until fragrant, 1 minute. Gradually whisk in milk and add salt, pepper, and nutmeg. Bring to a simmer, whisking constantly, and cook until sauce thickens, 2 minutes. Remove from heat and stir in Gruyère. Let cool 10 minutes.

Step 2

Assemble Croque Monsieurs: In a large ovenproof skillet over medium heat, toast bread on both sides until lightly golden. Spread half tablespoon butter on each slice, then flip over two slices and spread each with 1 teaspoon mustard and 1 tablespoon Mornay sauce. Top each mustard slice with 3 slices ham, ¼ cup Gruyère, and remaining bread slices. Evenly spread tops of each sandwich with 2 tablespoons sauce, and sprinkle with remaining Gruyère.

Step 3

Transfer skillet to oven and cook until cheese is melty and top is golden, 15 to 18 minutes.

Step 4

In a nonstick skillet over medium-high heat, melt butter. Crack eggs into skillet and fry until whites are set, 3 minutes. Season with salt and pepper and top each sandwich with an egg.