



Croque Monsieur

Ingredients:

- 8 slices of white bread (for a healthy alternative use wholegrain bread)
- 8 slices of smoked ham thinly sliced (2 per sandwich)
- 8 slices of Innkeepers Choice Cheese (2 per sandwich)
- 50g butter



Method

- 1) Butter all slices of bread on one side only. Place the cheese on top of 4 slices of bread – butter side up ensuring that the cheese is fully covering the bread.
- 2) Place the slices of ham on top of the cheese again ensuring that there is a good even covering of ham on top of the cheese
- 3) Place the remaining pieces of bread - butter side down on top of the ham.
- 4) Press the sandwich down to ensure that the filling is compact.
- 5) Grill under a moderate oven until golden brown and then turn the product over and brown on the other side.

The cheese should have melted and beginning to ooze out of the side of the sandwich.

Serve immediately with a salad garnish.