



stoneware

Croissant Croque Monsieur

Stoneware 18cm Rectangular Dish



Croissant Croque Monsieur

Serves 2

The Croque Monsieur is undoubtedly the most famous café breakfast in France. This simplified version uses ready baked croissants filled with French mustard, thinly sliced ham, grated Gruyère cheese and baked for a quick and tasty breakfast.

Le Creuset Stoneware
18cm Rectangular Dish

Ingredients

2 x ready baked croissants
1-2 teaspoons French mustard
115g ham - 4 thin slices
55g Gruyère cheese – grated
Small handful chives

Method

Preheat oven to 180°C (Fan oven 160°C).

1. Slice the croissants lengthways.
2. Spread the base of each with French mustard, the amount depending on taste.
3. Fold the ham slices in half and place two on top of the mustard in each croissant.
4. Sprinkle the grated cheese over the top of the ham and press down the top.
5. Place the filled croissants either separately, one in each 18cm dish, or together in a 26cm dish.
6. Heat through in the centre of oven for 15-20 minutes until piping hot and crisp on the outside.
7. Snip some fresh chives over the top before serving.

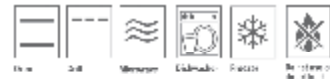
Cook's notes

1. For a variation, add a couple of slices of fresh tomato placed between the ham and the cheese layer.
2. If preferred a mature Emmental cheese will also work well.



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