

# Croque Madame Croissants



**Serves 2**

**Prep 5 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

2 large croissants  
2 slices of ham  
50g grated gruyere  
2 eggs

### **For the cheese sauce:**

25g butter  
25g plain flour  
400–500m milk  
80g cheese, grated  
salt and white pepper

1. Split 2 croissants and lightly toast the halves. On each base put a slice of thick-cut ham, 2 tbsp cheese sauce and some grated gruyère and grill until melted.
2. Meanwhile, fry 2 small eggs, put on top of the ham slices, followed by the croissant tops.