

# Croque Madame

LUNCH

## Ingredients

### Sauce:

- 1/2 cup ham, diced
- 1 cup Truly Grass Fed Maker's Blend Cheese, grated
- 2 garlic cloves, peeled
- 2 sprigs fresh thyme
- 2 cups fresh cream

### Sandwich:

- 3 slices ham
- 1 cup Truly Grass Fed Maker's Blend Cheese, grated
- 2 slices sourdough bread

## Instructions

1. Prepare the sauce by adding cream, thyme, and garlic to a saucepan. Heat until just below boiling, then strain.
2. Return strained cream to saucepan over low heat. Stir in grated cheese until fully melted into the sauce. Add ham, then remove from heat.
3. Allow sauce to cool in refrigerator for at least 4 hours or overnight.
4. Spread 1-2 tbsp of chilled sauce on top of each sourdough slice.
5. Assemble the sandwich by topping one slice with half the cheese and the other with the ham slices folded in half. Put the two slices together with the filling in the middle.
6. Heat 2 tbsp of cooking oil in a medium frying pan, then lightly fry the sandwich on both sides until golden brown.
7. Transfer sandwich to a baking tray and spread another 1-2 tbsp of sauce on top. Sprinkle the remaining half of cheese on top of the sauce.
8. Place in the oven for 5 minutes at 375° F.
9. Remove from oven and enjoy as a Croque Monsieur, or top with a softly runny fried egg to make it a Croque Madame.



Naturally Irish. Truly Delicious.