



Croque-Monsieur Baghrir



For 4 persons

Mornay Sauce ⁽¹⁾

- 500mL of Whole milk
- 40g of Butter
- 40g of Flour
- 100g of Comté

Assembly ⁽²⁾

- 8 Baghrirs (7053)
- 200g of Turkey ham
- 100g of Comté
- 4 eggs (*facultative*)

(1) Mornay Sauce

- In a pot at low heat, melt the butter then add the flour. Whisk and don't let it get colored.
- Add the milk and cook on medium heat for 4 to 6 minutes while whisking.
- When the sauce is thickened enough, incorporate the grated comté.
- Whisk and set aside.

(2) Assembly

- Spread Mornay sauce on, already thawed, Baghrir.
- Add a fine slice of turkey ham.
- Add a second layer of Mornay sauce, grate comté on top.
- Cover with another Baghrir, spread Mornay sauce and grate more comté on top.
- Bake at 180°C for 12 to 16 minutes.
- Add a fried egg on top after baked for a Madam Baghrir



www.lemondedescrepes.com