



ORIGINE

CROQUE-OKA *Croissant Sandwich*

Serves: 4

- 8 slices of **Au Pain Dore Croissant Loaf**
- 1 recipe of bechamel sauce (see below)
- 1 cup of grated **Oka Classique Cheese**
- 12 slices of Black Forest Ham
- 4 eggs
- 4 Tbsp unsalted butter

BECHAMEL SAUCE

- 2 Tbsp of flour
- 2 Tbsp of unsalted butter
- 1 cup of milk
- ¼ tsp of salt
- Pinch of black pepper
- ¼ cup of grated **Oka Classique Cheese**

- In a saucepan melt butter over medium heat, stir in the flour and cook for approximately 1 minute.
- Slowly whisk in the milk. Bring to a boil while whisking constantly. Add salt and pepper. Once the mixture has come to a boil, reduce the heat to medium and continue to cook until the sauce thickens, about 5-7 minutes.
- Once the sauce has sufficiently thickened, remove from the heat, and add in ¼ cup of grated Oka cheese. Stir until completely melted. Set aside.

SANDWICH ASSEMBLY

- Heat a skillet on medium low. Butter 4 slices of the Au Pain Dore Croissant Loaf and add to skillet.
- Spread a generous dollop of the Oka Bechamel sauce on each slice.
- Top with 3 slices of ham on each.
- Using half of the grated Oka cheese, top the ham.
- Close the sandwiches with another slice of the Croissant Loaf and butter the tops.
- Grill the sandwiches until golden brown on both sides.
- Once all 4 sandwiches are perfectly golden brown, place them on a parchment lined baking sheet, spread another generous dollop of the Oka Bechamel on top, and top with the remaining grated Oka cheese.
- Broil for 1-2 minutes or until the bubbly and golden. Set aside.
- Wipe out the skillet used to grill the sandwiches, melt the remaining butter and fry eggs sunny side up.
- Place one egg on top of each sandwich and serve immediately.



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