



Croque Monsieur with Whisky Cheese



Ingredients

- 2 slices of white bread
- 150 gram Henri Willig Limited Edition Whisky Cheese
- 2 slices of ham
- 2 sprigs of fresh rosemary
- 125 millilitre of whole milk
- 10 grams of butter
- 12.5 gram of flour
- 0.167 teaspoon ground nutmeg
- Pinch of salt

Take your Croque Monsieur to the next level with Henri Willig's whisky cheese! The Frysk Hynder whisky gives this three-month aged biscuit cheese a rich and very special flavour, perfect for on this classic French sandwich. With the recipe from Cooking Queens, you can put your Croque Monsieur on the table in no time.

Preparation

- 1: Gently melt the butter in a pan.
- 2: Stir the flour into the melted butter. Let this cook gently for 2 minutes while continuing to stir.
- 3: Add some salt and nutmeg, pour in the milk and keep stirring until thickened. This takes about 10 minutes.
- 4: Grate cheese generously over the sandwich. Lay a thick slice of ham on top. Then grate some more cheese over this and place another slice of bread on top.
- 5: Fry the sandwich nice and crispy on both sides in the butter. Then remove from the frying pan and place on a baking tray.
- 6: Spoon a generous spoonful of béchamel sauce onto the sandwich and finish with extra grated cheese.
- 7: Grill the sandwich after under the grill setting of the oven so that the cheese melts.
- 8: Serve with some sprigs of rosemary, if desired.