

Croque Monsieur with Reypenaer VSOP

A luxurious twist on the well-known lunchtime classic, but in Flemish style. This croque monsieur can be served by itself as a lunch dish or as a chic side dish with a delicious bowl of onion soup. Another interesting variation is as a canape with an aperitif. Serve it on the Reypenaer Guillotine and cut it at the table.

Ingredients for 4 persons:

8 slices of white tin-loaf, 8 thin slices of Ganda ham, 8 thin slices of Reypenaer (1-year old), butter;

For the Mornay sauce:

40 g butter, 30 g flour, 25 cl full-fat milk, 80 g grated Reypenaer VSOP, freshly ground black pepper, a pinch of nutmeg, salt.

To make the sauce, heat the butter in a saucepan until it begins to foam, add the flour and keep stirring until the mixture comes away from the bottom of the pan. Add the milk little by little and stir well with a whisk to ensure there are no lumps, and cook the sauce until it no longer has a floury taste. Stir in the grated Reypenaer and season with salt, pepper and nutmeg. Remove the pan from the heat, allow to cool and pour the sauce into a piping bag. Cut off the crusts of the slices of bread and lay out the slices next to each other on a work surface. Place a slice of Ganda ham and a slice of Reypenaer on each slice of bread. Pipe some of the Mornay sauce on top, put two slices of bread together and press together firmly. Melt a knob of butter in a non-stick pan until it begins to foam, and fry the croque monsieurs on both sides until golden brown. Cut across the slices diagonally to allow the filling to ooze out gently.

