

Pink toasted sandwich with Pink Queen Cheese

Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.



Ingredients

- 200 g grated Pink Queen Cheese
- 8 slices of pink bread
- 8 slices of ham
- 50 g Isigny butter
- 50 g flour
- 500 ml milk
- Table salt, freshly ground pepper
- Albert Ménès nutmeg

Preparation steps





1. Preheat the oven to 180°C (thermostat 6).
2. Start by preparing the béchamel sauce. To do so, melt the butter in a saucepan over a medium heat. Add the flour and mix well to make a roux.
3. Gradually pour in the cold milk while constantly stirring with a whisk to prevent any lumps. Keep whisking until the sauce thickens.
4. Season the béchamel sauce with salt, pepper and a pinch of ground nutmeg. Take the pan off the heat and put the béchamel to one side.
5. Spread the béchamel on 4 slices of bread. Add a slice of ham.
6. Sprinkle the grated Pink Queen Cheese over the ham.
7. Take the other 4 slices of bread and place them on top to make sandwiches.
8. In a non-stick frying pan, melt a little butter over a medium heat. Place the sandwiches in the pan and brown both sides for a few minutes until the cheese is melted.
9. Place the sandwiches in an oven-proof dish. Coat them with the rest of the béchamel and generously sprinkle with Pink Queen Cheese.
10. Bake for about 10 minutes, until the cheese is nicely browned.
11. Then, remove the sandwiches from the oven and let them cool slightly before serving.

? **Tips and Ideas:** Serve your toasted sandwiches with crisps. For something more original, you can make homemade vegetable crisps! Serve your toasted sandwiches with crisps. For something more original, you can make homemade vegetable crisps!

