



Croque Monsieur

Ingredients

30g hard cheese, e.g. Cheddar, Edam, Gruyere
1 tomato
2 slices bread, preferably wholegrain
1 slice ham

Equipment

Chopping board, grater, knife, fish slice.



Method

1. Preheat the grill.



2. Grate cheese on a chopping board – divide into 3.

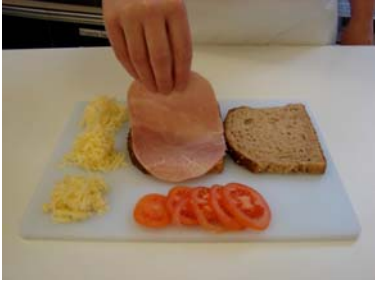


3. Slice the tomato.



4. Place the slices of bread on the chopping board.

5. Lay the ham over one slice of bread.



6. Arrange the tomato over the other slice of bread.



7. Sprinkle a portion of cheese over both slices of bread.



8. Place the 'sandwich' under the hot grill.



9. When the 'cheese is bubbling hot, remove from the grill.



10. Press the 2 slices of bread together, and sprinkle the remaining cheese on top.



11. Place under the grill until the cheese is melted and golden.



