
“CROQUE MADAME” REVISITED



Food : Main Courses

Ingredients

- 20g brioche bread
- 5g butter
- 5g flour
- 2 quail eggs
- 5g Gruyere cheese
- Pinch of nutmeg
- Pinch of cinnamon
- 5g smoked pork belly
- 100ml milk

Methods

- Slice the brioche bread to 3mm slices.
- Make a Béchamel sauce by heating the flour and the butter together. Add the milk and cook till you have a thick sauce. Incorporate the Gruyere cheese to the mixture.
- Slice the pork belly really thin and cook between 2 trays in the oven at 150°C for 5 minutes.
- Cover one slice of brioche bread with the sauce Mornay, add 1 raw quail egg yolk and cover with another slice of brioche bread.
- Ring it at an 80mm diameter and cook on both sides in clarified butter. Cook 1 quail egg sunny side up and top the sandwich with it.