

Mini Croque Monsieur

<p>Ingredients</p> <ul style="list-style-type: none">• 8 large white bread slices, crusts removed• 80g butter, softened• 2 teaspoons dijon mustard• 100g gruyere cheese, very thinly sliced• 100g sliced leg ham	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• scales• baking paper
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 150°C.2. Spread one side of each bread slice with butter. Place, buttered-side down, on a chopping board.3. Spread half the slices with mustard. Top with half the gruyere. Top with ham. Season with salt and pepper. Top with remaining gruyere followed by bread slices, buttered-side up.4. Cut each sandwich crossways into 3 slices.5. Heat a large frying pan over medium heat. Add half the sandwiches. Cook for 2 minutes each side (a palette knife is ideal for turning) or until golden and cheese has melted.6. Place in the oven on an oven tray to keep warm. Repeat with remaining sandwiches. Serve.	