



# Croque Madame

with Black Forest Ham

Sacre-Bleu! Gobble is bringing this French bistro classic to your kitchen with this scrumptious croque madame. Our crusty Parisian-style baguette is topped with sliced ham, Swiss cheese and a creamy bechamel sauce, and baked until warm and melted. A fried egg with a soft, golden yolk is the final touch for your ultimate brunch. Pour yourself a hot cup of French press coffee, and voila you're brunching the Parisian way.

**Allergens:** *Wheat, milk, eggs*

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## SUPPLIES TO GATHER:

- Toaster oven
- (middle rack, preheated to 450°F)
- Nonstick saute pan
- (10 inches or larger)
- Kitchen knife & cutting board
- Spatula
- Cooking spoon
- Oven mitt
- Salt & pepper

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## GOBBLE BREAKFAST KIT:

- Demi baguette
- Ham
- Bechamel sauce
- Whole eggs
- Swiss cheese
- Parsley

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**CALORIES PER SERVING: 830 (2 SERVINGS PER KIT)**

Let's get cooking! Flip me over.

*Gobble*

## Let's Get Cooking

Preheat your conventional oven or your toaster oven to 450°F. If available, use the convection setting.

Use your cutting board and kitchen knife to

Slice the **demi baguette** in half lengthwise. Then slice again in half crosswise.

Roughly chop the **parsley**.

Place the cut **demi baguette** onto a small baking sheet or tray from your toaster oven. Layer the **ham** across the face of the baguettes. Then spoon **half** of the **bechamel sauce** over the ham and baguette. Use the remaining bechamel if desired, or save for later use. Then place the **Swiss cheese** on top. Season with fresh cracked black pepper as desired.

Place the baking sheet into the oven, and cook for 10-12 min, or, If using the convection setting, cook for 8-10 min or until the cheese is melted and the baguette is slightly toasted.

Meanwhile, place a nonstick pan onto the stovetop, add 1-2 tbsp. of cooking oil and set the heat to medium. When the oil is hot, crack the **whole eggs** into the pan and cook to your desired doneness. We recommend cooking sunny-side up with the yolks still runny.

**Use an oven mitt to carefully remove the baking sheet from the oven.** Use a spatula to place the croque madame onto your serving plates. Then top each with the fried egg. Garnish with the chopped **parsley** as desired.

