

Less than 30 minutes

Serves 1

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Ingredients:

- ½ cup (125ml) bechamel sauce, warm
- 1 tsp (5ml) Dijon mustard
- 1 cup (250ml) grated Emmenthal and Gruyere cheese
- 2 slices sour dough, buttered on one side
- 2-3 slices black forest ham (regular ham works perfectly)
- 1 tsp (5ml) chopped chives
- 1 crispy fried egg for serving

**GOOD IDEA:**

Swap out Emmenthal and Gruyere for regular cheddar as a cheaper alternative.

Method

1. Preheat oven to 200°C on the grill setting.
2. Stir mustard and ½ the cheese into the bechamel sauce until well combined.
3. Place bread, butter side down onto a chopping board and spread both slices generously with about ¼ cup (60ml) cheese sauce.
4. Layer ham generously on one slice and top with more cheese (leaving some extra for topping).
5. Top with remaining sour dough slice and place onto a greased baking tray.
6. Cover with remaining cheese sauce and grated cheese and sprinkle with chives.
7. Grill for about 3-5 minutes until golden and cheese has melted.
8. Top with a crispy fried egg and serve immediately.