

Easy Croque Madame

Serves one

Country: France

Ports visited: Sète, Provence, Ajaccio, La Rochelle and Le Havre

Ships visiting: Vision of the Seas, Anthem of the Seas, Wonder of the Seas

Try this French favourite while cruising France on Vision of the seas in Sète, Provence and Ajaccio in Corsica; on Anthem of the Seas in La Rochelle and Le Havre; and on Wonder of the Seas in Marseille.



Ingredients

3 thin slices of ham

50g of Gruyere cheese (*Dutch Emmental works well too*)

2 slices of chunky crusty bread (*pain de campagne – French country bread – which is sourdough with a little rye and wholewheat, is traditional. But any crusty boule [ball] shaped bread or sourdough works well*)

2 tbsp of butter

1 egg

Step 1

Heat a frying pan on medium heat and switch the oven on at a low heat.

Step 2

Place your ham between the bread slices, with some cheese interspersed within the sandwich. Butter the outside of both pieces of bread. Add more cheese on top for maximum cheese melt factor.

Step 3

Melt half the butter in the frying pan and fry the sandwich for one to two minutes on each side, until both are golden brown, being careful not to melt the cheese on the outside too much.

Step 4

Put the sandwich in the oven to keep warm. Add the rest of the butter to the frying pan and let it melt.

Step 5

Fry the egg in the butter for one-two minutes until it is cooked, sunny side up, with the yolk still yellow and a bit runny.

Tip: Some people prefer their egg to be poached as it is healthier. This is good too, just try to keep the yolk a little runny, so it still drips over the sandwich, adding to the flavour.

Step 6

Remove the sandwich from the oven, pop the egg on top of it, and it is ready!

The yolk will break as you bite into the sandwich and run over it, coating it like a tasty sauce, adding to the overall flavour.

Bon Appetit!