**Croque Monsieur**

4 tbsp. butter 4 oz. gruyere, grated

8 slices of white bread nutmeg, to taste

2 tbsp. flour 2 tbsp. Dijon mustard

2/3 cup milk 4 slices good ham

Preheat broiler to medium-high, line the tray with foil, and put the butter in a small saucepan over a medium-low heat to melt it. Brush one side of each slice of bread with melted butter and put under the broiler, butter-side up, until golden and crisp.

Stir the flour into the remaining butter to make a paste, cook for a minute, the gradually whisk in the milk, a little at a time, until smooth. Simmer for a few minutes, until thickened, then take off the heat and stir in half of the cheese until melted. Grate in a little nutmeg, stir, and season lightly.

Spread untoasted sides of bread with mustard, then put ham on top, followed by some cheese, and pop under the broiler for a couple of minutes until the cheese is melted.

Top with the rest of the bread, with the toasted side up, and push down, then put the sandwiches onto the broiler tray and top with bechemel sauce. Broil for about 5 minutes, until golden and bubbling, and serve immediately.