

# Croque Monsieur



*Serves 1*

## Ingredients

2 large slices good-quality white bread, buttered  
2 oz (50 g) Gruyère, finely grated  
2-3 slices smoked cooked ham, Parma ham or wafer-thin ham  
½ oz (10 g) butter, melted  
1 level dessertspoon finely grated Parmesan (Parmigiano Reggiano)  
salt and freshly milled black pepper

1. Translate the ingredients
2. Fill in the blanks with the words in the box

Add – brush – brush- cover- cut-cut off-fit-grill-grill-press-press-Press in-remove-season-spread-sprinkle-sprinkle-transfer-Turn over

Pre-heat the grill to its highest setting.

This could not be simpler. On one slice of the buttered bread, 1 \_\_\_\_\_ half the grated Gruyère, then 2 \_\_\_\_\_ that with the slices of ham, folding them if need be to 3 \_\_\_\_\_ the size of the bread. Now 4 \_\_\_\_\_ the rest of the Gruyère on top of the ham, 5 \_\_\_\_\_, then 6 \_\_\_\_\_ the other slice of bread on top of that and 7 \_\_\_\_\_ it down very firmly. You can at this stage 8 \_\_\_\_\_ the crusts, but I think they 9 \_\_\_\_\_ extra crunchiness. Now 10 \_\_\_\_\_ half the melted butter on the top side of the sandwich, 11 \_\_\_\_\_ it with half the Parmesan and 12 \_\_\_\_\_ it \_\_\_\_\_. Now 13 \_\_\_\_\_ the sandwich to the grill pan and 14 \_\_\_\_\_ it for about 2 minutes, 2 inches (5 cm) from the heat. When it's golden brown, 15 \_\_\_\_\_ it \_\_\_\_\_, 16 \_\_\_\_\_ the other side with the remaining melted butter, 17 \_\_\_\_\_ the rest of the Parmesan all over and 18 \_\_\_\_\_ for another 2 minutes. Then 19 \_\_\_\_\_ it from the grill, 20 \_\_\_\_\_ it into quarters and eat it while it's still crunchy.

*This recipe is taken from How to Cook Book One.*