Croque Monsieur Panini

Makes 8 Sandwiches

Ingredients:

¼ cup unsalted butter

¼ cup all-purpose flour

2 cup milk

2 bay leaf

2 fresh thyme sprig

Pinch of freshly grated nutmeg

1cup parmesan cheese

Kosher salt and freshly ground pepper, to taste

18 slices Swiss Cheese

18 slices French bread

2 Tbsp. Dijon mustard

1 lb. thinly sliced ham

Directions:

Preheat an electric panini press on the panini setting according to the manufacturer’s instructions.

In a small saucepan over medium heat, melt the butter. Add the flour and cook, stirring, until well combine (about 1 minute). Slowly whisk in the milk, then add the bay leaf, thyme sprig, nutmeg, salt and pepper. Cook, whisking, until the mixture simmers and thickens slightly, 2 to 3 minutes. Add parmesan and whisk until melted. Remove and discard the bay leaf and thyme sprig. Keep the Mornay sauce warm.

To assemble:

Butter the outer layer of each piece of bread. Place 8 pieces of bread on the bottom of a baking sheet and top each with a piece of swiss cheese, ham, sauce, and end with another slice of cheese

Spread the other 8 pieces of bread with mustard, 1 tsp. each and place on top of each sandwich, buttered side up.

Bake the pan at 475 degrees for 15 minutes, or until golden brown, flipping each sandwich after 7 minutes.

(Bread, cheese, ham, sauce, cheese, bread)