**Monte Cristo Sandwiches**

**Mornay Sauce**

2 Tbsp. unsalted butter

2 Tbsp. all-purpose flour

1 cup milk

1 bay leaf

1 fresh thyme sprig

Pinch of freshly grated nutmeg

½ cup parmesan cheese

Kosher salt and freshly ground pepper, to taste

**Egg Dip**

2 eggs

½ cup milk

**Assembly**

10 slices Swiss Cheese

10 slices French bread

1-2 Tbsp. Dijon mustard

1/2 lb. thinly sliced ham

**Garnish**

Powdered sugar

½ cup raspberry jam

**For the Sauce and Egg Dip**  
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.

Whisk together 2 eggs and half a cup of milk and set aside  
  
**To assemble:**

Spread 5 pieces of bread with a thin layer of mustard. Top each with Swiss cheese, ham, sauce, another slice of cheese, and bread. (dejon bread, cheese, ham, sauce, cheese, bread)

Dip each sandwich in the egg mixture, similar to French toast, and fry both sides on a buttered skillet until golden brown.

**Garnish**

Once all the sandwiches are cooked, dust with powdered sugar, and serve with a side of raspberry jam for dipping.