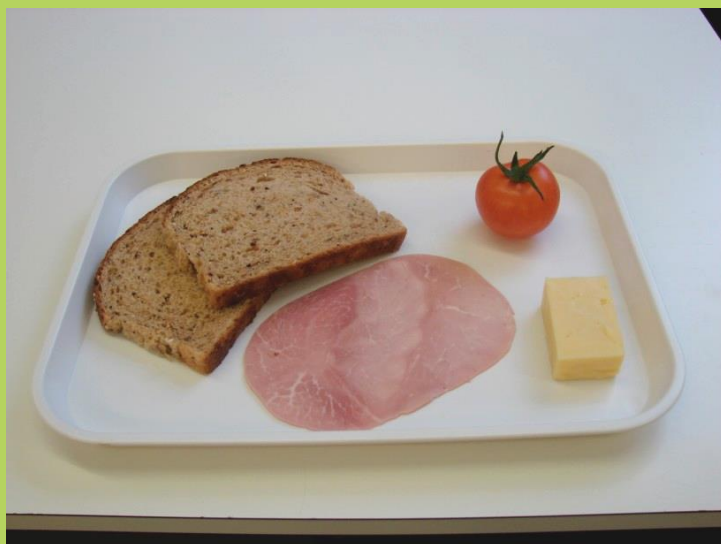


# Croque-monsieur

## Ingredients

30g hard cheese,  
e.g. Cheddar, Edam, Gruyere  
1 tomato  
2 slices bread,  
preferably wholegrain  
1 slice ham



## Equipment

Chopping board  
Grater  
Knife  
Fish slice

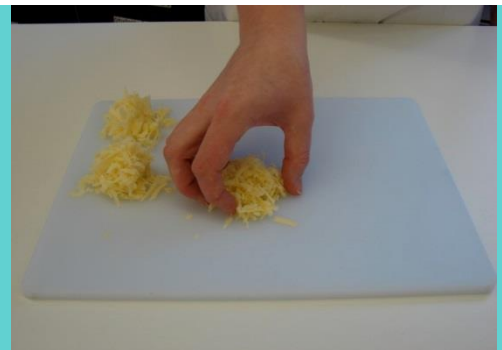


## Method

1. Preheat the grill.



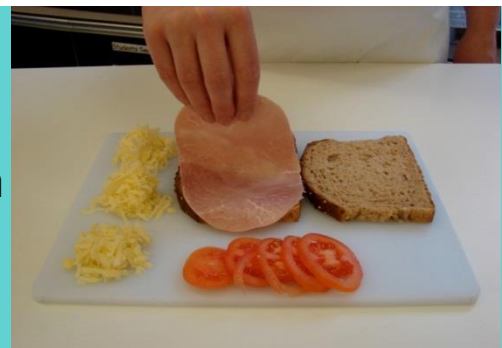
2. Grate cheese on a chopping board – divide into 3.



3. Slice the tomato.



4. Place the bread on the chopping board and lay the ham over one slice of bread.



## Method

5. Arrange the tomato over the other slice of bread.



6. Sprinkle a portion of cheese over both slices of bread.



7. Place the sandwich under the hot grill.



8. When the cheese is bubbling hot, remove from the grill.



## Method

9. Press the 2 slices of bread together, and sprinkle the remaining cheese on top.



10. Place under the grill until the cheese is melted and golden.

