

Miele



Toasted sandwiches: Croque Monsieur, Cuban and Reuben sandwiches

By Miele

10-30 minutes

Preparation time

30 minutes

Cooking time

1-10 servings

Serves

INGREDIENTS

Croque monsieur

Béchamel sauce
Sourdough bread, sliced
Butter, melted
Gruyère cheese, grated
Leg ham, thickly sliced
Dijon mustard

Cuban sandwich

Butter
Sourdough bread, sliced
American mustard
Swiss cheese, sliced
Salami, sliced
Ham, sliced
Pulled pork
Dill pickles, sliced lengthways

Reuben sandwich

Butter
Sourdough bread, sliced
Corned beef, sliced
Gruyère cheese, grated
Sauerkraut
Dressing

Béchamel sauce

60 g butter
60 g plain flour
375 ml (1 ½ cups) milk
1 tbsp whole grain mustard
½ tsp salt flakes

Dressing

2 tbsp kewpie mayonnaise
2 tbsp tomato sauce
2 tsp freshly grated horseradish
5 drops Tabasco or Sriracha sauce
1 tsp Worcestershire sauce

Miele accessories

Universal tray
Perforated gourmet baking and AirFry tray

METHOD

Croque monsieur

1. For the béchamel, melt the butter in a saucepan on medium-high heat, induction setting 7. Add the flour and cook the mixture so a blonde roux is achieved.
2. Whisk in the milk, ensuring there are no lumps, and then bring to the boil. Once boiling, reduce the heat to induction setting 3. Add the whole grain mustard, season, and cook for 10 minutes, stirring continuously until sauce thickens and becomes smooth. Once cooked, place in a container and set aside.
3. Lay the bread slices on a chopping board and brush with melted butter on both sides.
4. On one piece of bread, sprinkle with Gruyère, then top with ham and more Gruyère. Place the second piece of bread on top to make a sandwich.
5. Spread sandwiches with Dijon mustard, to taste and approximately two tablespoons of béchamel and cover with a little more grated cheese. Continue to make as many sandwiches as you like.

Cuban sandwich

1. Butter both sides of the bread and then spread one side of each slice with mustard.
2. Lay slices of cheese on both slices of bread, then top with as much meat and pickles as you like. Make sure to have Swiss cheese next to the bread, encasing the other ingredients inside.

Reuben sandwich

1. Butter both sides of the bread. On one slice, place layers of the corned beef. Top with Gruyère and then sauerkraut.
2. Spread some of the dressing onto the other piece of bread and place directly on top of the sauerkraut.

Dressing

1. Place all ingredients into a mixing bowl and whisk until fully incorporated, set aside.

To cook

1. Preheat the combi steam Pro oven and select Combi Mode: Fan Plus at 225°C + 65% moisture.
2. Place a tray on shelf level 1 and a perforated baking tray on shelf level 2.
3. Place the sandwiches on the perforated baking tray and cook for 20 minutes or until golden brown.

Alternative appliance method

Oven with Moisture Plus

- Preheat oven and select Moisture Plus with Fan Plus with 2 timed bursts of steam, release the first burst of steam at 1 minute and the second at 10 minutes. Place the toasted sandwiches on a perforated baking tray on shelf level 3 and cook for 20 minutes or until golden brown.

Hints and tips

- Sandwiches can be made ahead of time and cooked from frozen, or the refrigerator. Add at least another 5 minutes when cooking from frozen.