

BAKED HAM CROISSANT

2 personnes 20 minutes Easy

Ingredients

- Croissants
- 10g of butter
- 10g of flour
- 10cl of milk
- Pepper
- Nutmeg
- 50g of grated cheese
- 2 slices of ham

Preparation

- 1- Preheat oven to 180°C.
- 2- Cut the croissant horizontally.
- 3- In a saucepan, pour the butter, flour and milk. Stir regularly over low heat until you obtain a homogeneous texture. Add grated cheese, a pinch of pepper and nutmeg.
- 4- Stir until the mixture is slightly creamy. Pour the mixture inside the croissant and add a slice of ham rolled on top.
- 5- Cover again with the cheese mixture.
- 6- Close the croissant and sprinkle grated cheese on top. Bake for 10 minutes at 180°C.

