



FESTIVE TURKEY, CRANBERRY AND STUFFING CROQUE MADAME

There are few sandwiches as mouth-watering as the Croque Madame, and few flavours that evoke Christmas like the classic turkey, cranberry and stuffing combination. We've brought together creamy béchamel, rich golden Burford Brown yolks, herby stuffing and tart cranberry sauce for a harmonious light bite that gives leftovers some much-needed love.

Prep time 15 minutes | Cook Time 10 minutes | Serves 2

For the béchamel sauce:

40g butter, plus extra for frying
40g plain flour
270ml whole milk
A pinch of nutmeg
20g Parmesan, grated
40g Gruyère cheese, grated
A pinch of Maldon salt
Cracked black pepper

For the sandwich filling:

4 slices of sourdough bread
2 tablespoons Dijon mustard
100g leftover turkey meat, shredded
75g leftover stuffing
4 tablespoons cranberry sauce
100g Gruyère cheese, grated
2 Burford Brown eggs
1 tablespoon chives, chopped
Green salad, to serve

Make the béchamel by heating 40g butter in a pan, until foaming, then add the plain flour and continue heating until it forms a paste and starts to take on a toasted aroma. Slowly add the milk, continually whisking, until you have a smooth, creamy sauce. Add the nutmeg and grated cheeses and stir through until melted, then season generously with Maldon salt and cracked black pepper.

To assemble the sandwiches, spread one slice of sourdough with the mustard, then top with turkey meat and stuffing, followed by some cranberry sauce and some of the grated Gruyère cheese. Top with the second piece of sourdough and press down so the filling is packed neatly inside, then repeat with the second sandwich.



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Pre-heat the grill to 180°C/160°C (fan) and then heat a knob of butter in a frying pan. Fry each sandwich for around 2 minutes on each side, until golden brown and the cheese is melting.

Place the sandwiches on a baking tray, spread the béchamel over the top piece of bread, followed by some more grated Gruyère. Place them under the pre-heated grill and cook until bubbling, melted and lightly golden.

While the sandwiches are grilling, heat another knob of butter and fry the Burford Browns eggs. Top the sandwiches with the fried eggs, sprinkle with chopped chives and a final sprinkling of Maldon salt and cracked black pepper. Serve alongside a peppery, green salad and some extra mustard.



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