

## CROQUE MONSIEUR WITH BRESC PESTO ALLA GENOVESE, SALMON AND BEEMSTER GARLIC



### INGREDIENTS

10 

500 g grated Gruyère or Emmental  
 250 g smoked salmon pieces  
 25 g soft butter  
 20 g Bresc beemster garlic  
 20 slices of pain qnip brioche  
 1 box of arugula cress

#### For the pesto béchamel sauce:

1250 ml milk  
 200 g Bresc Pesto alla Genovese or Bresc Pesto alla Genovese without garlic  
 125 g butter  
 125 g flour  
 Salt and pepper

### USED BRESC PRODUCTS



Bresc Dutch garlic  
 Beemster garlic puree  
 450g



Bresc Pesto alla  
 Genovese 450g



Bresc Pesto alla  
 Genovese without garlic  
 450g

### PREPARATION METHOD

#### Making the pesto béchamel sauce:

Melt the butter in a pan over low heat.  
 Add the flour and Bresc Beemster garlic, stirring until a roux forms.  
 Let it cook for 1-2 minutes without browning.  
 Gradually add the milk while stirring continuously until a smooth sauce forms. Let it thicken into a light béchamel.  
 Stir in the Bresc Pesto alla Genovese and season with salt and pepper.

#### Assembling the Croque Monsieur:

Spread a thin layer of pesto béchamel sauce onto the slices of pain qnip brioche.  
 Distribute the smoked salmon evenly over the coated slices.  
 Sprinkle some grated cheese over the salmon and place the other slices of brioche on top.  
 Lightly coat the top of the croque monsieur with pesto béchamel and sprinkle with a bit of grated cheese.  
 Bake in an oven at 175°C until both sides are golden brown.  
 Garnish with arugula cress and a drizzle of Pesto alla Genovese before serving.