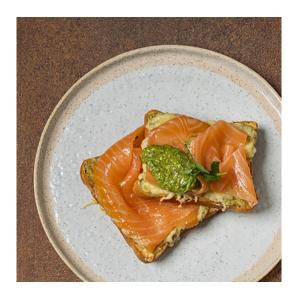


CROQUE MONSIEUR WITH BRESC PESTO ALLA GENOVESE, SALMON AND BEEMSTER GARLIC



USED BRESC PRODUCTS



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Pesto alla Genovese 450g

INGREDIENTS

 $500\,\mathrm{g}\,\mathrm{grated}\,\mathrm{Gruy\`{e}re}\,\mathrm{or}\,\mathrm{Emmental}$

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

125 g butter

125 g flour

Salt and pepper

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.

10

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 quip brioche.

 $\label{lem:control_problem} \mbox{Distribute the smoked salmon evenly over the coated slices.}$

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.