



CHEF KAT WEATHERS™

Croque Monsieur Bites

Servings: 3 dozen

2 tablespoons butter
2 tablespoons flour
1 cup whole milk
1 1/2 tablespoons whole-grain mustard
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Kosher salt and pepper to taste
2 sheets of puff pastry
1/2 cup ham, diced
1 cup shredded gruyere or Swiss cheese
1 egg yolk beaten with a little water for egg wash

Preheat oven to 425°. Line a cookie sheet pan with parchment paper.

To make the béchamel: In a small saucepan, melt the butter over medium heat, add flour, and stir constantly for about 1-2 minutes, until smooth. Add mustard, garlic powder, and onion powder. While whisking, slowly add milk and continue whisking for about 4-6 minutes until thickened. Season with salt and pepper to taste.

Roll out pastry slightly into a 13 X 15 rectangle and cut into rounds with a 2-inch biscuit cutter. Use a smaller cutter to make a circle inside each round without cutting all the way through. Poke the center with a fork.

Use a pastry brush to brush the edges of the rounds with an egg wash.

Top each round with about 1/2 teaspoon of béchamel, some diced ham, and shredded cheese.

Bake for 15 minutes or until golden brown and puffy.