

NAPOLÉON



Chef: Maurizio Ferrari

Method

Mix the bechamel with Grancrema cheese sauce with PDO Taleggio cheese. Assemble all the ingredients. Gratin in the oven for 2 minutes.

HOW TO PREPARE MENÙ BECHAMEL?

To obtain 70 g of ready to use bechamel (the quantity for 1 croque madame/monsieur) you need:

- 55 g Water
- 15 g Bechamel powder mix (P41)

Pour powder mix into a pan. Add some of the water, just enough to mix in the powder. Add the rest of the water, place the pan on the fire and while mixing gently, bring to boil. After boiling you obtain an excellent Bechamel sauce.

Menù Ingredients

30 g Grancrema di Taleggio DOP (Grancrema cheese sauce with PDO Taleggio cheese) - EQ1X

70 g Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41

Ingredients

2 slices Wholegrain bread

30 g Speck