

Monte Cristo Sandwich

4 eggs beaten
1 cup milk
¼ cup maple syrup
8 slices texas toast
4oz reduced heavy cream or béchamel sauce
4 slices parma prosciutto sliced thin
8 slices cheese gruyere cheese
¼ stick butter
4 oz vegetable oil
2 oz truffle honey

In medium size mixing bowl place eggs, milk and maple syrup and mix with whip. Place four pieces of texas toast on baking sheet and evenly spread cream reduction. Next place prosciutto on two pieces of bread and top with gruyere cheese. Place top on to create sandwich. Warm large skillet to medium high heat and add butter and oil to grill sandwich. Dredge the sandwich in the already made batter and place in skillet. Once one side has browned flip sandwich and repeat on the other side. Note: if batter on bread is still slightly soft place in 35 degree oven for 5 min to cook through.

Cut sandwiches in quarters to serve. Drizzle the prosciutto sandwiches with truffle honey for the adults.