

**Miele**

# Toasted Sandwiches

By Miele

**10-30 minutes**

Preparation Time

**8-10 minutes**

Cooking Time

**1-10 serves**

Serves



## INGREDIENTS

### **Croque monsieur**

Béchamel sauce  
Sourdough bread, sliced  
Butter, melted  
Leg ham, thickly sliced  
Gruyère cheese, grated  
Dijon mustard

### **Cuban sandwich**

Sourdough bread, sliced  
American mustard  
Swiss cheese, sliced  
Dill pickles, sliced lengthways  
Salami, sliced  
Ham, sliced  
Pulled pork

### **Reuben sandwich**

Russian dressing  
Sourdough bread, sliced  
Corned beef, sliced  
Gruyère cheese, grated  
Sauerkraut

### **Béchamel sauce**

60g butter  
60g plain flour  
375ml milk  
1 tbsp grain mustard  
½ tsp salt flakes

### **Russian dressing**

2 tbsp kewpie mayonnaise  
2 tbsp tomato sauce  
2 tsp freshly grated horseradish  
5 drops Tabasco or Sriracha sauce  
1 tsp Worcestershire sauce

## METHOD

### Croque monsieur

1. For the béchamel, melt butter in a medium saucepan on induction setting 7. Add the flour and cook the mixture so a blonde roux is achieved.
2. Whisk in the milk, ensuring there are no lumps, and then bring to the boil. Once boiling, reduce the heat to induction setting 3 and cook for 10 minutes, stirring continuously until sauce thickens and becomes smooth. Once cooked, place in a container and set aside.
3. Lay the bread slices on a chopping board and brush with melted butter on both sides.
4. On one piece of bread, sprinkle with gruyère, then top with ham and more gruyère. Place the second piece of bread on top to make a sandwich.
5. Spread sandwiches with approximately two tablespoons of béchamel and cover with a little more grated cheese. Continue to make as many sandwiches as you like.

### Cuban sandwich

1. Butter both sides of the bread and then spread one side of each slice with mustard.
2. Lay slices of cheese on both slices of bread, then top with as much meat and pickles as you like. Make sure to have Swiss cheese next to the bread, encasing the other ingredients inside.

### Russian dressing

1. Place all ingredients into a mixing bowl and whisk until fully incorporated, set aside.

### Reuben sandwich

1. Butter both sides of the bread. On one slice, place layers of the corned beef. Top with gruyère and then sauerkraut.
2. Spread some of the Russian dressing onto the other piece of bread and place directly on top of the sauerkraut.

### To cook

1. Pre-heat combi steam oven and select Combination Mode: Fan Plus at 225°C + 20 minutes + 65% moisture.
2. Place a tray on shelf position 1 and a rack on shelf position 2.
3. Place the sandwiches on the rack and cook for 8-10 minutes, or until golden brown.

### Hints and tips

- Sandwiches can be made ahead of time and cooked from frozen, or the refrigerator. Add at least another 5 minutes when cooking from frozen.