

Ham toast with cream mushrooms

Preparation time

 15 minutes

Cooking time

 25 minutes

Servings

 4

Difficulty



Cost



Ingredients

200 g Honza "Mushrooms with cream"

4 slices of village bread
(about 1 cm thick)

15 g butter

15 g flour

25 cl milk

1 pinch of nutmeg

4 thick slices of baked ham

100 g grated cheese

Salt and pepper

Preparation

- 1** Prepare the bechamel sauce or white sauce. Melt the butter in a saucepan. Once it has melted, add the flour and mix with a wooden spoon. Over low heat, beat the mixture little by little pouring the milk. When the béchamel thickens, remove from the heat. Add a pinch nutmeg, salt and pepper.
- 2** In a large frying pan, sauté the mushrooms in the cream for 15 minutes, stirring until it is well defrosted and there is no more cooking water.
- 3** Preheat the oven to 200°C. and lightly toast the bread slices.
- 4** Place the 4 slices of bread on a baking sheet covered with baking paper. Put the bechamel sauce on it and place the ham. Cover with the creamed mushrooms and sprinkle with cheese.
- 5** Bake in the oven for about ten minutes.