



## INGREDIENTS

250ml whole milk  
 1 small onion  
 (peeled and halved)  
 1 x bay leaf  
 1 x clove  
 105g butter  
 25g plain flour  
 salt and pepper  
 Bettys Yorkshire Cobble Loaf  
 (8 thick slices)  
 8 slices of roast Yorkshire ham  
 200g Gruyère cheese, sliced  
 40g Parmesan cheese, grated  
 20g Dijon mustard  
 lambs lettuce to garnish

## METHOD

1. To make the bechamel sauce pour the milk into a small heavy based saucepan.
2. Place the onion, bay leaf and clove into the milk and place on a low heat to simmer for 5 minutes to infuse with flavour.
3. Strain the milk through a sieve into a jug and set to one side until required. Discard the onion, bay leaf and clove.
4. Clean the pan before adding 25g of butter. Melt over a medium heat, then stir in the flour and blend together to make a paste (roux).
5. Carefully cook the roux for 2-3 minutes on a low heat until the paste turns to a sandy texture.
6. Gradually add the milk in stages, ensuring that the milk is fully incorporated before adding more.
7. Remove from the heat and whisk until smooth, thick and glossy.
8. Season to taste and place to one side until ready to use.
9. Toast the slices of Cobble Loaf on one side only.
10. Lightly butter the toasted sides. Place the Gruyère over half of the slices. Spread the other half with mustard and place the ham on top.
11. Place under the grill for one minute to warm the ham and cheese.
12. Put the two slices together, then carefully toast both outer sides.
13. Place the sandwiches on an oven tray and carefully spoon over the bechamel sauce so that it fully covers the top of the sandwiches.
14. Sprinkle with Parmesan and grill until the sauce starts to bubble and turns golden. Serve immediately with a lambs lettuce to garnish.