

# Croque Madame Croissants & Prosciutto

with Creamy Leek Sauce, Apples & Oranges

Grab your Meal Kit with this symbol



Leek



Cream



Grated Parmesan Cheese



Croissants



Dijon Mustard



Prosciutto



Shredded Cheddar Cheese



Apple



Orange

Prep in: 20 mins  
Ready in: 30 mins

Celebrate mum with a decadent twist on croque madame using croissants! Boasting layers of prosciutto, creamy white sauce, and cheese nestled within buttery croissants, all topped off with a perfectly fried egg, it's a luxurious treat fit for the queen of the day.

### Pantry items

Olive Oil, Butter, Plain Flour, Eggs

## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan · Oven tray lined with paper

## Ingredients

	<b>4 People</b>
<b>olive oil*</b>	refer to method
leek	1
<b>butter*</b>	20g
<b>plain flour*</b>	1 tbs
cream	1 bottle (250ml)
grated Parmesan cheese	1 packet (52g)
croissants	4
dijon mustard	1 medium packet
prosciutto	2 packets
shredded Cheddar cheese	1 packet (80g)
<b>eggs*</b>	4
apple	2
orange	2

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3998kJ (955Cal)	923kJ (220Cal)
Protein (g)	36.5g	8.4g
Fat, total (g)	70.4g	16.3g
- saturated (g)	39.7g	9.2g
Carbohydrate (g)	45.6g	10.5g
- sugars (g)	18.8g	4.3g
Sodium (mg)	1312mg	303mg
Dietary Fibre (g)	4.6g	1.1g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.nz/foodinfo](https://hellofresh.com.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Make the creamy leek sauce

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **leek**.
- In large frying pan, heat a drizzle over **olive oil** over medium-high heat. Cook **leek**, stirring, until softened, **4-5 minutes**.
- Add the **butter** and **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**.
- Slowly whisk in **cream** until slightly thickened, **2-3 minutes**. Remove from heat, stir through **grated Parmesan cheese** and season with **salt** and **pepper**. Set aside.

3



## Fry the eggs

- Meanwhile, wipe out and return frying pan to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, crack the **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.

**TIP:** No eggs? Turn it into a Croque Monsieur and leave this step out.

2



## Start the Croque Madame

- Cut **croissant** in half horizontally. Place croissant bases on a lined oven tray.
- Top with creamy leek sauce and **prosciutto**.
- Spread croissant tops evenly with **Dijon mustard**. Replace tops and gently press to seal.
- Sprinkle over **shredded Cheddar cheese**. Bake until browned and cheese has melted, **10-12 minutes**.

4



## Serve up

- Slice **apple** and **orange** into wedges.
- Divide Croque Madame croissants between plates. Top each with a fried egg.
- Serve with apple and orange wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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