

# MOULIN RICHE 2015

## BLACK TRUFFLE GRILLED CHEESE SANDWICH



**SERVES**  
2



**PREPARATION TIME**  
15 MINUTES



### Ingredients

4 SLICES FRENCH-STYLE COUNTRY BREAD

2 SLICES TRUFFLE HAM

50G (3 ½ TBSP) BUTTER

TRUFFLE OIL

COMTÉ AGED 18 MONTHS OR TRUFFLE  
GOUDA, THINLY SLICED

60G (½ CUP) FLOUR

60CL (2 ½ CUPS) MILK

10G (0.35 OZ.) FRESH OR PRESERVED  
TRUFFLE

SALT, PEPPER

# Béchamel Sauce

## ETAPE 1 :

Melt the butter in a medium saucepan.

## ETAPE 2 :

Add the flour and gently stir. The mixture will thicken to make a roux.

## ETAPE 3 :

Add the milk progressively while stirring constantly, until the mixture becomes consistent and thickens.

## ETAPE 4 :

Add a few drops of truffle oil and slivers of Comté or truffle Gouda. Add salt and pepper to taste. Your béchamel sauce is ready.

# Instructions

## ETAPE 1 :

Cut four slices of country bread.

## ETAPE 2 :

Place them in a buttered pan and cook over medium heat until golden brown. When the first side is golden, add a generous spoonful of bechamel sauce to the uncooked side of the bread.

## ETAPE 3 :

Place a slice of truffle ham on the sauce, then add a slice or two of Comté or truffle Gouda.

## ETAPE 4 :

Place the other slice of country bread on top, buttered side up. Let the cheese melt. No need to flip the sandwich.



## SERVING SUGGESTION :

Accompany your grilled cheese sandwich with a mâche salad seasoned with truffle vinaigrette.

