



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

60 g butter
60 g plain flour
375 ml (1 ½ cups) milk
1 tbsp whole 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 saucepan on medium-high heat, 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. Preheat combi steam oven and select Combination Mode: Fan Plus at 225°C + 20 minutes + 65% moisture.
2. Place a tray on shelf level 1 and a rack on shelf level 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.