



REVISITED MALAKOFFS

Ingredients (For 4 people)

- For the bechamel sauce:
- 30 g butter
- 2 tbsp flour
- 30 cl milk
- 2 egg yolks
- 50 g diced gruyère
- Salt and pepper
- To cook:
- 5 slices of sandwich bread
- Oil
- Butter

Preparation:

Melt the butter in a saucepan, add the flour, and stir with a wooden spoon. Progressively pour the milk in, continually stirring until the sauce thickens.

Add the diced Gruyère and stir. Incorporate the egg yolks. Slightly melt the Gruyère. Season with salt and pepper and leave to cool.

Flatten the pieces of bread using a rolling pin and cut the crusts off.

Using a cookie cutter, cut out small circles of approximately 2.5 cm in diameter.

Place a generous spoonful of bechamel sauce on each slice of bread and form a cylinder. Plug up the ends of the cylinder with two flattened circles of bread.

Heat the oil in a frying pan and add a small amount of butter.

Fry the Malakoffs on every side until the bread is golden brown. Serve hot accompanied with pickles, pearl onions and a salad of baby salad leaves.