

CROISSANT JAMBON FROMAGE

The "croissant jambon fromage" is the rich and decadent cousin of the "croque-monsieur". It's a hot croissant sandwich made with ham, cheese and béchamel!

INGREDIENTS

serves 4

4 vegan croissants (I get them at Whole Foods)
1/3 cup raw cashews (soaked overnight if you don't have an high speed blender)
2/3 cup water
salt, pepper, nutmeg to taste
1 Tbsp nutritional yeast
vegan cheese shreds (I use Violife's)
Tofurky deli slices

DIRECTIONS

Preheat oven to 350F.

Cut the croissant in half but not completely, leave the 2 parts attached. Blend the water and cashews. Mix in the salt, pepper, nutmeg, and nutritional yeast. Heat béchamel sauce in saucepan while stirring continuously, till thickened.

Spread half of the sauce in the croissants, sprinkle with cheese, add deli slice. Add the other half of the sauce and sprinkle again with cheese. Bake croissants for 20 minutes.