

Ham and Raclette Croque-Madame

Servings: 4

INGREDIENTS

- 16 oz Metro Deli™ natural ham, sliced
- 4 ea Chef's Line™ traditional tandoori naan
- 8 oz raclette cheese, sliced
- 4 ea quail eggs
- 2 T butter
- tt black truffle oil
- tt black truffle salt

PREPARATION

Place 8 oz of sliced ham evenly on two pieces of naan and top each with 4 oz of raclette cheese. Place the remaining naan on top of each sandwich and press in panini machine. In a small nonstick sauté pan, cook the quail eggs sunnyside up in the butter. Cut each sandwich in half; place each half on a plate and lay one quail egg on top of each sandwich. Finish with a drizzle of truffle oil and a sprinkle of truffle salt.

