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Sheet Pan Puff Pastry Croque Madame

Serves: 4-8

Ingredients

- 2 sheets puff pastry, thawed to room temperature
- 1 large egg (whisked with 1 teaspoon water for egg wash)
- 6 ounces Gruyere cheese, shredded
- 8 slices Black Forest ham
- 8 large eggs
- Kosher salt and ground black pepper, to taste
- Chives, chopped (for garnish)

Equipment Needed

- Large baking sheet (2)
- Parchment paper
- Rolling pin
- Fork
- Small bowl (for egg wash)
- Brush (for applying egg wash)
- Spoon (for creating divots in pastry)

Instructions

- 1. Preheat the Oven:**
Preheat your oven to 400°F (200°C). Line two large baking sheets with parchment paper.
- 2. Prepare the Puff Pastry:**
 - Roll out each sheet of puff pastry into equal squares.
 - Cut each sheet into 4 equal squares (you will have 8 squares total).
 - Place the squares evenly spaced on the prepared baking sheets.
- 3. Prep the Base:**
 - Using a fork, poke holes in the center of each puff pastry square to prevent over-puffing.
 - Brush the pastry with the egg wash and sprinkle lightly with kosher salt.
- 4. Add Ham and Cheese:**
 - Lay one slice of Black Forest ham on each puff pastry square.
 - Sprinkle shredded Gruyere cheese evenly in a circle over the ham, leaving a small space in the center for the egg.

5. **Initial Bake:**

Bake the puff pastry squares for 10–15 minutes, or until the edges are just starting to puff and turn golden.

6. **Add the Eggs:**

- Remove the baking sheets from the oven.
- Using the back of a spoon, press a small divot into the center of each pastry.
- Crack one egg into each divot and season with kosher salt and ground black pepper.

7. **Final Bake:**

Return the pastries to the oven and bake for an additional 10–15 minutes, or until the egg whites are set and the puff pastry is golden brown.

8. **Garnish and Serve:**

Remove from the oven and garnish each pastry with chopped chives. Serve immediately.

Enjoy your delicious Sheet Pan Puff Pastry Croque Madame!

