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Monte Cristo Sandwich



[Perfectly Crafted Thick Sliced Brioche Style](#)

Total Time:

25

MIN

Number of Ingredients:

12

Servings:

1

Ingredients:

2 slices of Nature's Own Perfectly Crafted Brioche Style Bread

2 slices of ham

2 slices of turkey

2 slices of Swiss cheese

1 large egg

1/4 cup of jelly or jam (raspberry recommended)

Confectioner's sugar (for sprinkling)

1 pinch of salt

1 pinch of ground nutmeg

1/2 Tablespoon of vegetable oil

2 Tablespoons of unsalted butter

1 Tablespoon of milk

Instructions:

Soften 1 tablespoon of butter and spread butter on each side of the bread.

Spread jelly on the inside of each slice.

Assemble the sandwich with 1 slice of cheese, 1 slice of turkey, 1 slice of ham, another slice of cheese, another slice of turkey and another slice of ham.

Wrap the sandwich with plastic wrap and weigh it down with a grill press or skillet for 3-5 minutes so it melds together for the next step.

In a shallow dish, add the egg, milk, salt and nutmeg then whisk together until mixed.

Dip the sandwich into the mixture so some of the liquid is absorbed into the bread but isn't falling apart.

Melt the vegetable oil and remaining butter in a skillet on medium heat.

Add the sandwich to the skillet and cook 3-4 minutes on each side until the sandwich is golden and the cheese melted.

Slice in half, dust with confectioner's sugar and serve with warm jelly on the side.

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