

Croque Mister

An inevitable consequence of the ever-closer cultural ties between European nations is the fusion of our cuisines. This Anglo-French creation merges the classic Parisian snack *Croque monsieur* with the British staple *Eggy-beans on toast*.

Substitute a heavy sour-dough bread if *pain Poilâne* is unavailable. Under no circumstances use HP beans.

Ingredients (2 servings): 4 thin slices *pain Poilâne*; 2 slices Paris ham; 1 tin Heinz Baked Beans; a little grated cheese. For the scrambled egg: 3 large eggs; a splash of milk; a knob of butter.

Lightly beat the eggs in a small, heavy pan; add the milk, butter and a little salt. Empty the beans into another pan and put both on a low heat at the same time as setting the bread to toast.

Cut the ham into 4 pieces the same size as the bread. Stir the eggs regularly.

When the bread is well toasted, butter it, cover with the ham and then smother with beans and scrambled egg. Sprinkle with cheese and serve immediately.