

Monte Cristo Reuben

Ingredients

- 3 1/4 cups flour
- 3 cups buttermilk
- 2 eggs
- 1 Tbs baking powder
- 1 tsp nutmeg
- ciabatta bread
- grilled prosciutto, cut into small pieces
- Asiago cheese
- sauerkraut with salt, pepper, and garlic
- aioli with blue cheese and tomato paste
- olive oil
- powdered sugar
- raspberry preserves

How To Prepare

Toast slices of ciabatta bread. In a pan, heat up prosciutto and sauerkraut separately. When warm, place sauerkraut on top of prosciutto in one pile and place slices of asiago cheese on top. Cover the pan. Combine buttermilk and flour in a large mixing bowl. Mix in nutmeg and baking powder. Mix eggs in a separate dish and add to mixing bowl. With a wooden spoon, mix batter. With a spatula, place the prosciutto, sauerkraut and asiago on one piece of toast. On another slice, spread aioli mixture with a spoon and place on top. In a large pot, heat up oil. Using two sets of tongs, dip sandwich in batter and hold in the oil to fry. When done frying, place on cooling rack in a pan vertically to let oil drain. When cool, plate the sandwich and cut in half. Sprinkle with powdered sugar and place preserves on the side.



Bon Appétit!