

RICE PAPER CROQUE MADAME

(from The Bewitching Kitchen)

for one serving

2 sheets of rice paper

1 cup water + 1 tablespoon white vinegar

sesame seeds to cover the extension of the rice paper

2 tsp Dijon mustard

2 thin slices mozzarella cheese

1 thin slice ham

1 egg

salt and pepper to taste

Lay a piece of parchment paper over a baking sheet. Pour sesame seeds covering more or less the dimension of a rice paper round.

Brush both sides of a rice paper sheet with the water–vinegar mixture. Lay on top of the sesame seeds, and repeat the process with a second rice paper, placing it on top of the first. Add a little mustard to the center, brush to form a thin layer. Add the slices of cheese on top, then the ham. You can do a full slice but it is best to cut it into strips and mound them over the cheese, leaving a space at the center.

Delicately fold the edges of the rice paper, enclosing the filling, but leaving the center open. Gently crack an egg in the center, season with salt and pepper, and either bake at 425F for about 12 minutes, or air-fry for slightly less time.

You can use tomatoes instead of the egg, or keep it simple with ham and egg only.

Bake until crispy and the egg is cooked.