**Croque Madame**

Ingredients:

- one bun

- 3 table spoons of bechamel sauce

- 1 slice of ham

- 2 slices of cheese

- 2 table spoons of clarified butter for frying

- one poached egg

- some chives for decoration

Preparation:

1. Cut the bun in half and brush with béchamel sauce the inner sides.
2. Put the slices in order cheese, ham, cheese on the bun and fold it.
3. It takes about 4 to 5 minutes to boil poached egg. You put poached egg on fried bun for the grand finale.
4. Melt butter on frying pan and fry the bun for about 3 minutes on each side on medium heat. try to press down the bun with something heavy while frying – i.e. pot on the plate.
5. Put the poached egg on the fried bun and sprinkle with some chopped chives.

**Teriyaki Soba**

Ingredients for 2 persons:

* 150g of dried Soba Noodles
* 1/4 cabbage head
* 1 carrot
* 1 green bell pepper
* 150 ml of teriyaki sauce
* 150 ml of water
* 3 shallots
* 75 ml of light soy sauce
* 300g of chicken breast (we need 2 pieces for 2 plates)
* Olive oil for frying, pepper to taste.

1. Marinade chicken breast for at least 2 hours (preferably overnight) in teriyaki sauce, water and chopped shallots.
2. Chop the vegetables (cabbage and pepper in small stripes, carrot in sticks)
3. Boil the noodles.
4. Fry chicken and vegetables on a different frying pans add pepper to taste.
5. Add boiled soba noodles, soy sauce and teriyaki sauce from marinade to fried vegetables, mix it and cook for a while.
6. Put on plate noodles and sliced chicken like on the image.