



BLACK TRUFFLE GRILLED CHEESE

Elevate comfort food with this rich and melty Black Truffle Grilled Cheese. Layers of Gruyère and white cheddar melt together between golden, buttery slices of our garlicky Artisan Panini Bread. Crisp on the outside, gooey on the inside and finished with a touch of sea salt, this isn't just grilled cheese — it's gourmet simplicity at its finest. Serve hot, savor slowly.

Yield: 1 Sandwich



INGREDIENTS

RICH'S ROASTED GARLIC PANINI SLICED (#00312)

1/3 C Gruyère Cheese, grated

1/3 C White Cheddar Cheese, grated

1 Fresh black truffle

2 tbsp. Butter

Sea Salt

DIRECTIONS

- 1** Place one slice of Panini Bread on a work surface. Sprinkle half of the grated Gruyère and white cheddar evenly over the bread. Shave fresh black truffle over the cheese (or drizzle with 1 teaspoon of white truffle oil as a substitute). Add the remaining cheese on top, then sprinkle lightly with sea salt. Top with the second slice of bread to form a sandwich
- 2** Heat a medium sauté pan over medium-high heat. Spread 1 tablespoon of butter on the outside of the top slice of the sandwich. Place the sandwich in the pan, buttered side down and cook until the bread is golden brown and crispy — about 3 minutes
- 3** While the sandwich is cooking, spread the remaining tablespoon of butter on the now-top side of the sandwich. Flip and cook the other side until golden brown and the cheese is fully melted
- 4** Remove from the pan and serve immediately