



LOBSTER GRILLED CHEESE WITH A SPICY MANGO SALSA

This lobster grilled cheese doesn't play it safe, it leans straight into richness. Thick slices of Pugliese brushed with a sharp, garlicky herb mayo that crisps into a savory crust as it hits the pan. Inside, sweet lobster meat melts into a stretchy mix of Fontina and Gruyère, the kind of cheese pull that you dream about. The spicy mango salsa cuts through the decadence with bright heat, citrus, and a snap of ginger, giving the sandwich a lift that keeps it from feeling heavy. It's indulgent, a little coastal, a little street-food, and absolutely delicious.

Yield: 4 Sandwiches



INGREDIENTS

1 Unit	RICH'S PUGLIESE ARTISAN BATARD 15 OZ W/BAG (#24134)
16 oz	Lobster Meat
6 oz	Fontina Cheese, grated
6 oz	Gruyère Cheese, grated
1/2 C	Mayonnaise
2 tsp.	Garlic powder
4 tsp.	Chopped Chives
1/4 tsp.	Paprika
2 Unit	Mangos, diced small
1 Unit	Jalapeño, minced, no seeds
1/2 tsp.	Ginger, grated
1/2 Unit	Red Pepper, diced small
1 Unit	Lime, juiced
1 tsp.	Apple cider vinegar
1/4 C	Red onion, diced
1/4 C	Cilantro, chopped
	Salt, to taste
	Pepper, to taste

DIRECTIONS

- 1 Start by making the spicy mango salsa. Combine the mangos, jalapeños, ginger, red bell pepper, apple cider vinegar, red onion, cilantro, salt, and pepper in a bowl. Add lime juice and let marinate for at least 20 minutes.
- 2 Combine the mayonnaise, garlic powder, chives, and paprika into a bowl to create the garlic herb mayo.
- 3 Cut pugliese into 8 slices.

- 4 Brush one side of each slice with the garlic herb mayo.
- 5 Combine the two cheeses in a bowl.
- 6 Place 1.5oz of the cheese blend on a plain slice of bread. Add 4oz. of lobster meat, followed by another 1.5oz of cheese. Top with a second slice of bread, with the garlic herb mayo covered side facing outwards. Repeat process to create 3 additional sandwiches.
- 7 Heat a skillet on low to medium heat. Add your four sandwiches to the skillet. Cover to melt cheese and heat lobster.
- 8 After a few minutes, remove lid and flip sandwiches. Continue cooking the sandwiches until bread is crispy, cheese is melted, and lobster has been heated. Do not overcook as lobster can get rubbery.
- 9 Remove from heat. Wait 1-2 minutes before cutting. Add the spicy mango salsa to the side of your sandwich. Serve.