

# Ultimate Cheese Toastie

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Easy

## Ingredients

- 50g **Agribest** Unsalted Butter Block
- 1/2 eschalot, finely chopped
- 1/2 cup (90g) finely chopped Swiss brown mushrooms
- 1 tbs thyme leaves, plus extra to serve
- 2 tbs verjuice or white wine
- 1/2 tsp **Random Harvest** Truffle Oil
- 150g **Somerdale** or **The Cheese Rebels** sliced cheddar, plus 2 tbs grated
- 100g sliced **Blue Cow Igor Taleggio cheese**, rind removed
- 2 slices white bread

## Procedure

**01** Melt 20g butter in a small frypan over medium heat. Add eschalot and cook, stirring, for 1 minute or until fragrant.

**02** Add the mushroom and cook, stirring, for 2 minutes, then add the thyme and verjuice and cook for a further 1 minute or until liquid has completely reduced.

**03** Stir in truffle oil and season. Remove from heat and set aside to cool slightly.

**04** Place cheddar on one slice of bread. Top with the mushroom mixture and Taleggio. Season, then sandwich with the remaining slice of bread.

**05** Melt remaining 30g butter in a small frypan over medium-low heat. Carefully place the sandwich in the pan and cook without turning, for 3 minutes or until base is golden. Remove from pan.

**06** Sprinkle the grated cheddar evenly in the centre of the frypan, then place the sandwich, untoasted-side down, over the cheese (this has to be done quickly to ensure the cheese will stick to the outside of the toastie).

**07** Cook for a further 3 minutes or until golden, adding more butter if necessary to prevent sticking.

**08** Cut in half and sprinkle with extra thyme leaves and salt flakes to serve.