

BLACK GARLIC GRILLED CHEESE

Serves 2



The combination of Camembert and Havarti cheese give you a creamy and slightly funky cheese flavor base for the sweet, umami of the black garlic and plum butter to shine. The radicchio is placed inside to bring bitterness and balance.

INGREDIENTS

- 4 Slices of Bread
- 2oz Black Garlic Compound Butter, room temperature
- 3oz Camembert Cheese
- 3oz Havarti Cheese
- 2T Plum Butter
- 4 Medium Raddicho Leaves

NOTES:

Tallegio Cheese was the initial cheese I wanted to use but couldn't find any so I used Camembert & Havarti to mimic the flavor and texture.

DIRECTIONS

1. Prep your cheeses: Slice the havarti if it's not already sliced. Cut off the ends of the Camembert.
2. Pre-heat a large skillet over medium/low.
3. Smear one side of each piece of bread with compound butter.
4. Place all four pieces of bread butter side down in the pan.
5. Place a havarti slice on 2 pieces of bread, Put the Camembert on the other 2 pieces of bread.
6. Cook over medium/low for about 5-7 minutes, check under the bread and spin so help the bread to toast evenly.
7. Once the bread is golden brown and the cheese has melted, smear plum butter on the Camembert sides and radicchio leaves on Havarti sides.
8. Using a spatula, sandwich 1 of each side together, move to a cutting board and cut in half.

Recipe by Rachel Feenstra

