

Left Bank Annelies Grilled Cheese

Prep: 10 min. | Cook: 5 min. | Total: 15 min. | Serves 2

A cheesy sandwich with our beloved Caves cheese.



Ingredients:

4 slices Rustic bread, sliced ½ inch thick	2 tsp. Olive oil
3 Tbsp. Butter	½ cup Ramps, chopped
⅓ cup Murray's Cavemaster Annelies, grated	1 clove Garlic
⅓ cup Asiago Pressato, grated	1 pinch Hot red pepper flakes
⅓ cup Fontina Val D'Aosta, grated	

Directions:

1. Preheat oven to 400F.
2. Roast the ramps with the olive oil, garlic and chili flakes until well browned. Set aside.
3. Butter one side of each slice of bread, which will be the outside of the sandwich.
4. Pile the cheese onto a slice of bread, and top with the cooked ramps
5. In a heavy skillet, melt a large pat of butter over medium heat.
6. Carefully add the sandwich and let it brown on one side for about 2 minutes. The butter should be lazily bubbling around the edges of the sandwich. Control the heat; don't let the pan get too hot.
7. Flip the sandwich and put the whole pan into the oven for about 3 minutes.
8. Let the sandwich cool for 1 minute on a plate, and then it's ready to serve.