

Murray's 18 Month Comte Grilled Cheese

Prep: 10 min. | Cook: 10 min. | Total: 20 min. | Makes 2 Sandwiches

A classic melt using our select aged Comte



Ingredients:

- 4 slices Pullman or sourdough bread
- 1/3 lb. Murray's 18 Month Aged Comte
- 1 ea. Brooklyn Cured Sliced Bresaola, 3 oz.
- 2 Tbsp. Murray's Whole Grain Mustard, 7 oz.
- 2 Tbsp. Sir Kensington's Mayonnaise, 10 oz.
- 4 Tbsp. Butter

Directions:

1. Begin by cutting the rinds off of the wedge of Comte before grating into coarse shreds.
2. Heat a frying pan over medium low and melt 2 tablespoons of butter. Swirl to evenly coat the bottom of the pan.
3. Spread a thin layer of mayonnaise on two slices of bread and place them, mayo side-down in the frying pan.
4. Divide the shredded cheese in two and carefully place each handful on top of one slice of bread in the pan.
5. Drape 2 slices of bresaola over the cheese.
6. Take the two remaining slices of bread and spread an even layer of the whole grain mustard on each.
7. Place those mustard-coated slices down on top of the open-faced sandwiches in the pan to complete the grilled cheese.
8. Finally, spread a thin layer of mayo on the upward facing side of each slice of bread.
9. Increase the heat to medium, press down on each sandwich with a spatula or the bottom of a heavy saucepan and cook for 3-5 minutes until the underside of the bread is golden brown and the cheese has almost fully melted.
10. Flip the sandwiches and griddle for an additional 3 minutes until both slices of bread are golden brown and the cheese is fully melted.
11. Remove, slice and enjoy!