



Grilled Rosemary Mushroom Toastie

with Mainland Natural Tasty Cheese Slices

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

The grilled cheese is a favourite of many that was definitely due for an update. Dip the sandwich in the smokey cheese sauce or simply drizzle it over and enjoy. Adding a bit of wow and seriously upping the insta-factor. With the rise in popularity of vegetarian food this is a great option to add a bit of class to the tried and proven grilled cheese sandwich.



Grilled Cheese Toastie

INGREDIENTS

2 slices kumara or potato sour dough	80g rosemary mushroom mix (see recipe)
1 slice Mainland Tasty Cheese Slice	Salt and cracked pepper

METHOD

Butter the sour dough on both sides.

Build sandwich and put into the sandwich press or bar mark on the grill and finish in the oven.

Serve with the smoked cheddar sauce on the side for dipping, poured over or put inside the sandwich for different applications.

Smoked Cheddar Sauce

INGREDIENTS

1L Anchor Blue Top Milk
100g Mainland Smoked Cheddar
100g AFP IQF Mozzarella
100g Mainland Unsalted Butter
100g plain flour
1 onion, finely diced
Season to taste

METHOD

Sweat onion with butter in a heavy based saucepan.

Add flour and stir until combined.

Add milk and bring up to heat while constantly stirring until the sauce has thickened and roux is cooked out.

Add cheese and season to taste.

Rosemary Portabello Mushroom Mix

INGREDIENTS

20ea portabello mushrooms	2 tbsp Italian parsley, finely shredded
150g Mainland Unsalted Butter, diced into 20 cubes	1 tsp lemon zest
2 large sprigs of rosemary, finely chopped	2 tbsp baby kale, sliced
100ml extra virgin olive oil	Season to taste

METHOD

Pre-heat oven to 170°C. Lay all mushrooms onto tray. Top each with diced butter, rosemary and season.

Bake in the oven for 8 mins.

When cooled, slice the mushrooms & add zest, herbs, kale & olive oil. Season to taste.



Mainland Natural Tasty Cheese Slices have a great bold and tangy cheddar flavour profile that matches to a multitude of different ingredients and dishes.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.

Tip

Alternatively, for a point of difference, put your oozy stretchy smoked cheddar sauce inside your grilled cheese for greater ease of use in a bakery, café, cabinet and quick service settings.