

Truffled Grilled-Cheese Mini Bites

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A crusty mini-sandwich filled with oozy truffled cheese is my kind of appetizer. With sparkling wine it's the happy hour of my dreams.

Ingredients

- 4 slices high-quality sandwich bread
- Softened unsalted butter, about 2 tablespoons
- ¼ pound truffled cheese such as Boschetto al Tartufo or Sottocenere, grated



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Directions

Cut the crusts off the bread. Spread one side of each slice with softened butter. Turn two of the slices over and top them with the grated cheese, dividing it evenly. Top each with another slice of bread, buttered side up.

Heat two nonstick skillet over medium heat. Put one sandwich in each skillet and cook until the bottom is richly browned, about 3 minutes; lower the heat if needed to keep it from burning. Flip carefully with a spatula and cook on the second side until it is nicely browned, about 2 minutes longer. Transfer to a cutting board and cut each sandwich into six pieces. Serve hot!

Serves 6