



Fromage Blanc Grilled Cheese Sandwich

By Jason Ramos, winner of the 2011 Grilled Cheese Sandwich Contest

1 Tbsp Mt. Townsend's Fromage Blanc
1-1/2 oz Grande Fresh Mozzarella
1 oz Sliced Emmi Gruyere

1 Tbsp sauteed leeks
2 Slices Macrina Batard
Unsalted Butter

For the leeks:

Slice one leek thinly and sauté it over medium-high heat with 1 ounce of butter. Add a bit of salt. Saute until slightly browned. Set aside.

For the sandwich:

On medium heat, heat your pan (or griddle). Assemble the sandwich: bread then mozzarella then fromage blanc then gruyere then leeks then bread. Rub a stick of butter on the pan and place the sandwich down – swirling it around to get all the butter on the bread. Flip and repeat with the butter/swirl technique. Now that both sides are buttered, brown evenly and slowly on each side flipping repeatedly. Don't rush it. Your patience will be rewarded.