



# Fonduta Fettunta Grilled Cheese Sandwich

By Stefany Dybeck, winner of the 2010 Grilled Cheese Sandwich Contest

2 slices Macrina Batard (3/4" thick)

1 oz Taleggio Cheese (with rind)

1 oz Fontina Val d'Aosta Cheese (without rind)

1 oz Asiago Fresco Cheese] (with rind)

2 Tbsp Butter

1 clove Raw Garlic

Slice cheeses to 1/8" and make sandwich of cheese and bread. Gently melt butter in sauté pan. Place sandwich in pan and spread around warm pan with hand. Turn sandwich over immediately and repeat. Be sure both sides of the bread are coated with butter. Over low-medium heat, fry sandwich - continually turning so as to not burn either side. Continue turning for approximately 8 minutes or until sandwich is golden brown and cheese is melted inside. Remove sandwich. Lightly rub each side of the sandwich with the cut end of a halved garlic clove. Cut in half and serve.

**Options to make this grilled cheese more complex:** Sauté 1/8-cup radicchio (or shallots or leeks) and prepare sandwich with cheeses before frying.