TATUA
Specialised Dairy

Super Tasty Toasties

Serves: 4

Ingredients

8 slices thick gourmet bread
¼ cup butter
250g (1 cup) Tatua Crème Fraîche
1 cup grated cheddar cheese
200g shaved ham
Sauerkraut, kimchi or relish

Method

1. Butter one side of each slice of bread, and turn over on a tray.
2. Generously spread Tatua Crème Fraîche onto the unbuttered side of each slice.
3. Onto four of the slices, layer grated cheese, ham, a generous amount of sauerkraut and/or kimchi (for a spicy kick), or a spoonful of relish. Add one more layer of grated cheese, and top with the creme fraiche spread slice of bread.
4. Heat a skillet or fry pan over a medium heat, or use a sandwich press. When hot, place layered bread into skillet or sandwich press, and cook for two minutes each side, or until toast is golden and cheese is melted. If using a sandwich press, don't press down too hard.
5. Place on plates, cut in half, and serve warm to maximise that creamy cheesiness.