TATUA
Specialised Dairy

Ultimate Grilled Cheese Sandwich

Serves: 4

Ingredients

8 slices of thick bread
200g packet of Tatua Cheese Sauce
8 thin slices of Mozzarella
2 eggs
½ cup milk
1/3 cup dukkah

Method

1. Beat the egg and milk together and place in a shallow dish big enough for a slice of bread to fit in.
2. Spread each slice of bread generously with the Tatua Cheese Sauce.
3. Place two slices of mozzarella on half the bread and then sandwich these with the remaining Tatua Cheese Sauce covered slices.
4. Dip each sandwich in the egg mixture then sprinkle the dukkah on both sides.
5. Grill the sandwiches on low in a sandwich press or in a pan with a little butter until golden brown on both sides.
6. Serve immediately.