

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Truffle Grilled Cheese Sandwich

BY CHEF MARTY SLAVIN

Ingredients

2 slices brioche
(If no brioche available,
a good, country loaf will do)

⅓-½ cup grated truffle
Gouda cheese. Any hard
cheese with truffles can
be used.

⅓ cup cheddar cheese

Salt

1 fresh black truffle
(If no fresh truffles are
available, canned ones
will work)

3-4 tbsp. butter

Directions

Combine cheeses and sprinkle half on the bottom slice of bread. Slice fresh truffle to cover the cheese and then cover that with the rest of the cheese. Press together.

Heat a medium pan over high heat. Spread butter on bottom slice of bread, then add 1 tbsp. butter to pan. When butter foam subsides, place sandwich, butter bread side down in pan.

Cook until golden brown, approximately 3 minutes. Spread 1 tbsp. butter on the other side of the bread, flip the sandwich and cook until second side is golden brown.

Cut into quarters and serve immediately.



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