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BAKING THE
Difference.

TOMATO AND BASIL GRILLED CHEESE ON CIABATTA

Made with Il Granino Seeded Sourdough

There is nothing wrong with a grilled cheese sandwich, but it doesn't have to be boring. When you use artisan-style bread it can actually be a lunch-time attraction! Brighten up your next grilled cheese with this fresh and tasty idea, the lovely combination of tomato, basil and red onion is a real winner.

INGREDIENTS

4 slices of Il Granino Seeded Sourdough, toasted
280g aged cheddar (70g per slice of toast)
2 Heirloom tomatoes, sliced in rounds
½ Red onion rounds, very thinly sliced
2 tbsp red wine vinegar
4 tbsp extra virgin olive oil
Seasoning

BASIL OIL

1 cup fresh basil leaves
½ cup extra virgin olive oil
Pinch of salt

METHOD

Pre-heat grill on high. To make basil oil combine all ingredients in a small blender, and blend until smooth.

On a lined baking tray, divide cheese between the 4 slices of toast. Grill until golden and melted. To make tomato salad, combine tomatoes and onions with a vinaigrette made from vinegar, oil and seasoning.

To serve, lay out seeded sourdough on plates.

Layer tomato salad on toasted cheese, drizzle basil oil to finish.



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