

The Not So Humble Cheese Toastie

Yield: 1 serve | **Rating:** 5/5 | **Prep:** 5 min | **Cook:** 6 min | **Source:** thestranger.online

The not so humble but so very simple cheese toastie.

The idea of a toasted cheese sandwich has been around since the early Roman Empire, obviously a sandwich was not conceived of in the form we view it at that time, and the French have been creating the Croque Monsieurs (with ham) since the early 19th Century, we're taking it all up a notch or two by making it even more simple.

Ingredients

- 4 slices bread (any, I use multi-seed)
- 150 g cheddar (robust)
- 1 Lemon (rind)
- 5 ml Thyme (leaves)
- 1 Butter

Notes

Accompanied by a nice crisp salad with a vinaigrette, along with a few golden grape or green grape variety of small tomatoes and balsamic vinegar goes down a treat.



Instructions

1. Take all 4 slices of bread and butter on one side, do not butter the outside of the slices.
2. Lay two slices of bread on a bread board and add the cheese, topped with the lemon rind and a few thyme leaves.
3. Add the third and fourth slices atop the first two, in essence you simply have 2 sandwiches side by side.
4. Place both sandwiches in a heavy skillet, or, if you feel your pan is not large enough without overcrowding then simply cook one at a time. Ensure the pan is on a medium heat and cook for about 3 minutes on each side.
5. If you rush this it will colour too quickly and you won't get the abundance of melted cheese in the middle, you really want that melt to be at its best.
6. When lightly golden on both sides remove from the skillet and return to the bread board, wait for 30 to 60 seconds prior to cutting into the sandwich and serving, this encourages a final extra melt.
7. Add more thyme leaves and serve alongside your chosen salad.