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Gruyère and Gorgonzola with Hazelnut Butter

Makes 4 sandwiches

Some of the best hazelnuts in the world are grown in the northern part of Italy, in the Piedmont region. Nearby, the region of Lombardy is home to Gorgonzola cheese, and just over the mountains in Switzerland is where they make Gruyère. Like the geography that connects the ingredients, the flavors in this delicious sandwich come together seamlessly.

1/2 cup hazelnuts, toasted (preferably skinned)
1-1/2 teaspoons vegetable oil
2 tablespoons butter, at room temperature
8 sandwich-size slices Italian bread (or use wheat or French)
6 ounces Gruyère cheese (or use Comté, Emmentaler, or Swiss)
6 ounces Gorgonzola Dolce cheese
4 teaspoons honey (preferably chestnut or acacia)

Put the hazelnuts in the bowl of a food processor and process until the hazelnuts are coarsely chopped. Add the oil and continue to process until the mixture is thick but spreadable, similar to chunky peanut butter.

To assemble: Spread butter on one side of each slice of bread. Place 4 slices of bread, buttered side down, on your work surface. Spread the hazelnut butter on the bread. Distribute the Gruyère over the hazelnut butter. Scatter the Gorgonzola over the Gruyère and drizzle with the honey. Top with the remaining bread slices, buttered side up.

For stovetop method: Heat a large nonstick skillet over medium heat for 2 minutes. Put the sandwiches into the pan, cover, and cook for 2 to 3 minutes, until the undersides are well browned. Turn the sandwiches, pressing each one firmly with a spatula to flatten slightly. Cover and cook for 2 to 3 minutes, until the undersides are golden brown. Remove the cover, turn the sandwiches once more, and press firmly with the spatula once again. Cook for 1 minute, or until the cheese has melted completely. Remove from the pan and let cool for 5 minutes. Cut in half and serve.

For sandwich maker method: Preheat the sandwich maker. Follow directions for assembly above. Cook according to manufacturer's instructions.