

2

2 tbsp butter, at room temperature
4 slices rye sourdough or brown bread
1 garlic clove, peeled
100 g (3½ oz) mature Cheddar, thinly sliced
freshly ground black pepper
chutney, to serve (optional)
gherkin, sliced, to serve (optional)

MATURE CHEDDAR & GARLIC

PREP TIME:
5 minutes

COOK TIME:
10 minutes

TOASTING METHODS:
F S P

BEST BREAD:
sourdough or brown

A good mature Cheddar should make your mouth water uncontrollably. If you are making this in spring, try using wild garlic instead of a clove.

Butter each slice of bread on one side and place butter-side down on a clean work surface or plate. Cut the clove of garlic in half and gently rub the cut side of the garlic over the unbuttered sides of the bread.

Lay the cheese over 2 slices of bread, season with pepper and top with the other slices of bread, butter-sides facing out.

Heat a large heavy-based frying pan over a low-medium heat. Place the sandwiches in the pan, butter-side down, and fry for 3-5 minutes until golden on the outside and the cheese is partially melted on the inside. Flip over and fry for another 3-5 minutes to cook the other side until toasted and golden on both sides and the cheese is fully melted. Alternatively, cook the sandwiches in a toasted sandwich maker or panini press. Serve with chutney and slices of gherkins, if desired.





1

1 tbsp butter, at room temperature

1 tsp thyme leaves

2 slices white sourdough bread

3 tbsp soft goat's cheese

1 medium pickled beetroot (beet), sliced

small handful of rocket (arugula)

sea salt and freshly ground black pepper

GOAT'S CHEESE & PICKLED BEETROOT

PREP TIME:

10 minutes

COOK TIME:

6 minutes

TOASTING METHODS:

F S P

BEST BREAD:

white sourdough

Try pickling the beetroot (beet) yourself for the best flavour, otherwise simply use one from a jar. To make a quick pickle, cook the beetroot in a small saucepan of boiling water until tender, then drain, cool and slice. Mix 3 tablespoons of rice vinegar with 1 tablespoon of maple syrup or honey in a small bowl. Add the beetroot and drown it in the vinegar mix for 10 minutes. Boom... You have a pickle! Goat's cheese loves beetroot and this melted sandwich is a good example.

In a small bowl, mix the butter with the thyme leaves. Spread the thyme butter on one side of both slices of bread and place the bread butter-side down.

Spread the goat's cheese on one slice of the bread, top with the pickled beetroot and add the rocket. Season well with salt and pepper, then close the sandwich with the other slice of bread, butter side face up.

Heat a heavy-based frying pan over a medium heat and cook the sandwich for 3 minutes on each side, gently pressing down on it with a spatula to help it crisp up. You can also cook the sandwich in a toasted sandwich maker or panini press if you prefer. Slice in half and serve.

4

4 ciabatta rolls, halved
 40 g (1½ oz/⅓ cup) grated
 Parmesan
 150 g (5¼ oz) mozzarella, sliced
 8 basil leaves

BEEF RAGÙ

1 tbsp olive oil
 1 small onion, chopped
 1 medium red (bell) pepper,
 chopped

250 g (8¾ oz) extra-lean minced
 (ground) beef
 1 garlic clove, grated
 1 tbsp tomato purée (paste)
 250 ml (8½ fl oz) passata
 (puréed tomatoes)
 1 tbsp brown sugar
 1 tsp Worcestershire sauce
 pinch of dried Italian herbs
 1 tsp red wine vinegar
 sea salt and freshly ground
 black pepper

BEEF RAGÙ & CHEESE

PREP TIME:
 10 minutes

COOK TIME:
 35 minutes

TOASTING METHOD:

G

BEST BREAD:
 ciabatta roll

Ever wondered what to do with a leftover bolognese? Well look no further. This meaty melt practically makes itself for you, if you have some left from the night before. If not, simply follow this quick ragù recipe and take yourself to Italian toastie heaven.

To make the beef ragù, heat the oil in a large heavy-based saucepan over a medium-high heat. Add the onion and red pepper and fry for 5 minutes, stirring occasionally.

Add the beef and break it apart with a wooden spoon. Mix in the garlic, then cook the beef for about 6 minutes until browned, only stirring it when the meat starts sticking to the bottom of the pan; browning the beef like this really enhances its flavour.

Stir in the tomato purée, passata, brown sugar, Worcestershire sauce, herbs and red wine vinegar, and season. Bring the sauce to the boil, then reduce the heat to low. Simmer for 15 minutes, stirring occasionally. Remove from the heat and allow to rest.

Heat the grill (broiler) to medium-high and lay the ciabatta rolls, cut-side up, on a baking tray. Toast for 3–4 minutes, then remove from the heat and lay a slice of mozzarella on one half, and a spoonful of the ragù on top. Sprinkle each one with Parmesan and garnish with the basil. Close the sandwiches with the ciabatta tops and put them back under the grill for 3–4 minutes until the cheese has melted and the bread is golden.

