Honey Grilled Cheese Toastie

EASY • 15 MINS

A comforting classic for many, the humble grilled cheese toasted sandwich is a go-to snack that always hits the spot.

This time, we're elevating the classic by swapping out the cheddar for a rich Taleggio and covering it in sweet Capilano Honey. Crispy on the outside and oozy on the inside this might just be the perfect sandwich.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	4-5 mins	1

Ingredients

- Softened butter (to spread on the outside)
- Packet of Taleggio cheese

Method

1. Butter the outside of two slices of bread and place them butter-side down on a large skillet.
2. Add a generous slice of Taleggio cheese to each of the bread slices.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 4 slices of thickly cut bread of your choice
- Capilano Pure Honey to drizzle
- Salt and Pepper

Method

3. Season with salt and pepper and a drizzle of Capilano Honey.
4. Close the sandwiches with a second slice of bread and butter the top.
5. Grill for 3-4 minutes before flipping, repeat until both sides are golden brown, and the cheese is fragrant.

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!