

Greatest Of All Toasties

makes 1 toasty

Kitchen Equipment Needed

- Measuring cups and spoons
- Spatula
- Egg flip (turner)
- Mezza luna (or regular knife) and cutting board
- Small bowl
- Tea towel
- Baking paper
- Heavy-based frying pan or skillet

Ingredients

- 2 slices sourdough bread
- 30 g garlic and herb butter (for spreading)
- ¼ cup pecorino cheese (grated)
- 30 g mozzarella cheese (thinly sliced)

Method

1. Butter the Bread

- Use a spatula or butter knife to spread the garlic and herb butter on both sides of each slice of bread (so all 4 sides are buttered).

2. Light Toast

- Heat a heavy-based frying pan over medium-low heat (don't add extra oil or butter).
- Place both slices of bread in the pan and toast lightly for about 1 minute. This warms the bread and gives it a light crust.

3. Add the Cheese

- Flip one slice of bread over.
- Sprinkle the pecorino cheese on top, then add the mozzarella slices.
- Place the other slice of bread on top, with the hot, toasted side touching the cheese.

4. Cook the Toasty

- Cook the sandwich for about 3 minutes, pressing down gently with a spatula every now and then, until the bread is golden and crispy.
- If the bread gets brown too quickly, take the pan off the heat for a moment and turn the heat down.

5. Flip and Finish

- Use the egg flip to turn the sandwich over.
- Cook the other side for another 3 minutes, until golden and the cheese is melted.

6. Cut and Serve

- Place the sandwich on a cutting board.
- Use a knife to cut it in half.
- Enjoy the gooey cheese and crispy bread!

Top Tips

- **Always ask an adult to help with the hot pan.**
- **Press gently with the spatula so the cheese melts evenly.**
- **Let the toasty cool for a minute before eating so you don't burn your mouth!**