

The Ultimate Grilled Cheese

5 ounces Jarlsberg cheese, coarsely grated

1 ounce prosciutto, finely sliced

¼ cup toasted hazelnuts, coarsely crushed

1 small bunch of chives

1 small bunch of parsley

A few sage leaves

1 banana shallot, finely chopped

½ tsp. mustard powder

Worcestershire sauce and/or Tabasco sauce to taste

Pinch of smoked paprika and/or cayenne pepper to taste

4 slices of sourdough bread

2 Tbsp. clarified butter

Place all the filling ingredients in a bowl and stir together until evenly mixed. You can either broil or fry the sandwiches. If you broil them, butter the outside of each slice of sourdough and divide the filling mixture equally between two base layers. Top with the other two slices of bread and then place them under a medium-hot broiler. Cook for 2-3 minutes on each side. If you fry the sandwiches, place the clarified butter in a medium-hot fry pan and cook for the same amount of time on each side. The bread should be golden brown and crisp on the outside. Serve while hot.