



STUFFED TOASTIE MELT

A GRILLED TRIPLE CHEESE TOASTIE WITH ROAST TURKEY, STUFFING AND CARAMELISED ONION, WITH CARAMELISED ONION JAM GRAVY.

Serves: 6 **Prep Time:** 15 mins **Cook Time:** 20 mins



INGREDIENTS

Onion Jam Gravy

75g **Knorr Professional Gluten Free Gravy Granules**

300g onion jam

Assembly

12 slices thick cut white bread (lightly toasted)

300g caramelised onions

300g Somerset brie (chunks)

300g Stilton (grated)

300g Red Leicester (grated)

600g roast turkey (sliced)

500g cooked stuffing

150g **Hellmann's Professional Mayonnaise**

Chef's Tip: A brilliant way to use up any of your leftover cheeseboard favourites. Any stuffing works, and you can swap the onion jam for chutneys or savoury preserves you have to hand.

METHOD

Onion Jam Gravy

1. Whisk the gravy granules into 1L boiling water for 30 seconds.
2. Stir in the onion jam and whisk again.
3. Bring back to the boil, then remove from the heat and set aside for service.

Assembly

4. Preheat a frying pan on a medium heat (or use a toastie/panini machine).
5. Lightly toast the bread, then spread caramelised onions on both slices.
6. Layer on brie, Stilton and Red Leicester.
7. Top with one slice of turkey and stuffing, then close with a second slice of onion-and-cheese bread.
8. Spread Hellmann's Mayonnaise on the outside of the bread (both sides if using machine).
9. Cook mayonnaise-side down for 4-5 minutes until golden. Flip and cook the other side.
10. Remove, then wrap in paper, and cut into halves.
11. **Serve hot with onion jam gravy for dipping.**



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