

Caprese Grilled Cheese Toastie



Serves 2 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

4tbsp butter, softened
4 slices sourdough
1 large ripe vine tomato at room temperature, sliced
1 ball mozzarella, drained & torn

Pesto

50g pine nuts, pistachios, hazelnuts or brazil nuts
50g rocket, spinach or a mixture of salad leaves
20g basil, chives or flat-leaf parsley
50g grated parmesan, pecorino or Grana Padano
1 clove garlic, crushed (optional)
100 ml olive oil
1/2 lemon, juiced

1. To make the pesto, toast the nuts in a small frying pan for 2-3 mins or until lightly golden & smelling toasted. Tip onto a plate & leave to cool for a minute. Transfer to a food processor with the salad leaves, herbs, cheese, garlic & oil. Pulse a few times to combine. Scrape down the sides, & blend until you get a chunky pesto, or keep blending to get a smoother pesto. Season well, adding enough lemon juice to balance any bitterness from the salad leaves. The pesto will keep in an airtight container in the fridge for 4-5 days.
2. Spread 1 tbsp of butter over 2 slices of bread & put them butter-side down in a large frying pan over medium heat. Cook for 3-4 mins or until golden brown & crisp, pressing down with a spatula. Repeat with the other 2 slices, so all 4 slices are toasted on one side.
3. Put all 4 slices of bread, toasted-side up, on a board. keeping the pan on the heat. Spread some pesto over each piece (you won't need it all). Add the tomato slices and torn mozzarella to 2 pieces, season with a sprinkling of flaky sea salt & black pepper, then top with the remaining slices of bread, pesto-side inwards. Butter one side of both the sandwiches.
4. Transfer the sandwiches, butter-side down, to the hot pan and fry, pressing down to hold everything together, for 3-5 mins or until golden & crisp. Butter the top sides, then flip & cook until crisp on the outside, and the mozzarella is gooey and melted on the inside. Serve with more pesto for dunking.