



Grilled Cheese

Ingredients

Ciabatta Bread

4-5 Slices of Romano Cheese

4-5 Slice of Fontina Cheese

2 Tbsp. Butter

Sea Salt

Fresh Ground Black Pepper

Vito & Joe's Italian Extra Virgin

Olive Oil

How to Prepare

Slice the ciabatta in half like a hamburger bun. Slice notches in the top of the top piece and the underside of the bottom piece. Fan each piece out like an accordion and drizzle Vito & Joe's Italian Extra Virgin Olive Oil on both sides. Sprinkle with salt and pepper.

Heat a cast-iron pan on a stovetop. Toast both sides of each piece of bread. Remove from the pan.

Place 1 Tbsp. of butter in the pan. Spread the other tablespoon evenly on the bread. Place the bread back in the pan, with the sliced sides of each on the pan.

Evenly place the Romano and fontina on the bottom slice. Place the top slice on the cheese. Cover the pan to help melt the cheese. Flip when browned. Cover and remove from heat.

Serve hot.

Bon Appétit!



THE LEANING TOWER OF PISA
ONE-LINE DRAWING BY MICHAEL SULLIVAN NERI