



# BUTTERY BRAISED LEEKS WITH CHEDDAR CHEESE TOASTIES ON SOURDOUGH



**Breville**  
HEALTHSMART ADJUSTA GRILL

**Slowly braised leeks and sharp mature Cheddar are a fantastic combination of flavours. Toasted to melted perfection on sourdough bread makes an utterly delicious toasted sandwich.**

Recipe – Makes 4 toasted sandwiches

30g butter, plus extra to butter the bread  
3 cups finely sliced leeks (white and pale green parts)  
Sea salt and freshly ground white pepper  
8 slices sourdough bread, fairly thickly cut  
150g 12 month mature Cheddar, grated

Main equipment:

Healthsmart Adjusta Grill

Heat the Breville Electric Frying Pan and melt the butter. Sauté the leeks for 5 – 7 minutes on setting 4 – 6. Season with salt and freshly ground white pepper, then turn off and allow to cool.

Heat the Breville Healthsmart Grill on the sandwich setting.

Divide the braised leeks and cheese between the four slices of bread and spread to fill each evenly. Top with the second slice of bread.

Lightly butter each of the out side slices of the sandwich \*tip - melt the butter and then brush this on to make it easier.

When the Grill is ready, place the buttered sandwiches on, close and toast until golden brown.