

# WOODY'S LUNCHBOX

## GRILLED CHEESE (GF)

### INGREDIENTS

- 4 thick-cut slices of GF Tiger bread (I use the Warburtons Tiger Loaf)
- 4 slices of cheddar cheese
- 4 slices of provolone cheese
- 100g of cream cheese
- 100g of shredded double gloucester cheese
- 1 Tbsp of double cream
- 1/2 Tsp of coarse sea salt
- 50g of mayonnaise
- 1 Tsp of minced garlic

### EQUIPMENT

- Large skillet or frying pan
- 2 x Bowls (Medium-sized)

### METHOD

1. Make a “Cream Cheese Spread” in one bowl, by combining your cream cheese, shredded double gloucester, double cream and half of your salt (1/4 Tsp). Set to one side.
2. Make a “Garlic Spread” in your second bowl, by combining your mayonnaise, minced garlic and the rest of your sea salt (1/4 Tsp)
3. Lay out your slices of bread on a large cutting board. Place 2 slices of cheddar on 2 of the slices of bread. Place 2 slices of provolone on the remaining two slices of bread.
4. Gently spread half of your “cream cheese spread” on one of the provolone slices of bread. Spread the other half of your “cream cheese spread” onto the other provolone slice of bread. Press the cheddar slice of bread and provolone-cream cheese slice of bread together.
5. Heat your skillet / frying pan over a medium heat for three minutes, until hot.
6. Lightly brush both outer sides of each sandwich with your “Garlic Spread”
7. Grill the sandwiches for two minutes on each side until the cheese is fully melted and both sides are golden brown!