

Beef & Blue Cheese Melt

Recipe for a tasty quick and easy lunch

Serves: 1

Prepare: 20 Minutes

Cook: 5 Minutes

Difficulty: easy



Ingredients

- 70g organic [roast beef](#), sliced
- sourdough
- red onion, sliced into rings
- 100g emmental cheese
- 100g blue cheese
- 100ml creme fraiche
- 1 handful of flat-leaf parsley
- 50g butter

Method

1. Put your creme fraiche in a bowl and crumble in your blue cheese and parsley. Season with black pepper
2. Preheat your griddle to a medium high heat
3. Cut two generous wedges of sourdough and butter on both sides of each piece. Start stacking your melt
4. Begin by placing a piece of buttered sourdough on your griddle, followed by sliced of left over roast beef, 2 slices of Emmental cheese, a few rings of red onion and a generous dollop of the creme fraiche and blue cheese sauce. Top with the final piece of buttered sourdough and leave to melt gently for a few minutes. Once it becomes sticky, flip your sandwich over to griddle the other side