

QUICKES CAMPFIRE CHEESE TOASTIE (V)



The perfect choice for any comfort food cravings!

Ingredients – Cheese & sourdough bread available at Johns!

- 300g of coarsley grated Quicke's Mature Cheddar
- 150g of finely grated Quicke's Devonshire Red
- 50g of Quicke's Cows Whey Butter
- 8 good, thick slices of Red Dog Sourdough Bread
- Smoked Cornish Sea Salt
- 10 fresh sage leaves

Method (Serves 4)

- To make our campfire cheese toastie you need to start with the fire. We like to use a mixture of aged wood and sustainably sourced charcoal.
- Light your fire and be patient. Wait for the coals to show a good three-inch grey coat. Make the fire level and place a heavy bottomed pan straight onto the coals.
- While you're waiting for your pan to get to a medium heat, grate the Mature cheddar into a bowl and the Devonshire Red into another bowl.
- Now butter the bread on one side; this will become the outside of the cheese toastie. Place the bread butter side down in the pan and listen out for than gentle sizzle.
- Then sprinkle the Mature cheddar over the bread. Don't worry if some falls into the pan, this will just add to the sticky caramelised flavour. Place the other slice of bread on top, butter side up.
- Now comes the important bit. In wood fire cooking we have a phrase; 'If you're looking you're not cooking.' In the case of the cheese toastie, it's all about leaving it alone to get a lovely rich brown colour and for the cheese to start to melt.
- Once you are happy with your toastie's colour, carefully flip the toastie and repeat on the other side.

- Now comes the magic. Sprinkle the toasted side with half the Devonshire Red, then flip the cheese toastie again and repeat with the side facing you.
- This creates the difference between ordinary and EXTRA-ordinary. The Devonshire Red will go so crispy it gives the toastie what can only be described as cheese crackling!
- Once your cheese toastie starts to ooze, pop it on a plate and tear two or three sage leaves onto it. The heat of the toastie will wake up the herb, and the smell will be incredible.
- Last but by no means least, sprinkle a little smoked Cornish Sea Salt over the toastie, slice it in half with confidence and just wait a few more seconds, admiring the difference between a normal toastie and your campfire cheese toastie.
- Don't forget to take a picture or two, use the hashtag and wait for Instagram to break! Lush.

TOP TIP — Try it in a pan at home if a campfire isn't your thing!

*Recipe & photo from Quicke's - <https://www.quickes.co.uk/blogs/recipes/campfire-cheese-toastie>