



# GRILLED BLUE CHEESE, BACON, MUSHROOM & ONION SANDWICH



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 1248 G

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Nueske`s Applewood Smoked Bacon, finely sliced
<b>400 g</b>	Onion(s), julienne
<b>75 g</b>	Shiitake mushrooms, sliced
<b>75 g</b>	Portobello mushrooms, sliced
<b>75 g</b>	Mozzarella
<b>2 g</b>	Thyme, chopped
<b>2 g</b>	Oregano, chopped
<b>2 g</b>	Basil, chopped
<b>15 g</b>	Garlic, finely chopped
<b>200 g</b>	Jasper Hill Bayley Hazen Blue Cheese
	Smoked sea salt
	Black pepper, ground
	Challah bread, sliced
<b>50 g</b>	Butter, softened

## METHOD

1. Sauté the bacon. Remove the bacon fat and set aside.
2. Caramelize the onions in some of the bacon fat and set aside.
3. Sauté the sliced mushrooms in the rest of the bacon fat and set aside.
4. Place the QimiQ Sauce Base with the mozzarella into a food processor and blend until smooth. Remove the mixture and place into a mixing bowl.
5. Fold in the chopped herbs, onions, bacon, garlic, blue cheese and mushrooms. Season with salt and pepper.
6. Brush the Challah bread slices on one side with the butter and sprinkle with the smoked sea salt.
7. Assemble the sandwich and grill on the Panini press or flat griddle.
8. Serve with a fresh garden salad or a cup of chilled soup.