



Cheesy Toast Melts

This is a basically a slightly fancy cheese on toast, great for making use of leftover ends of cheeses and bread - don't feel afraid of mixing different types together if you have a few different types of cheese in your fridge.

Prep time: 10 min

Cook time: 5 min

Makes up to 24 portions

Ingredients:

4 slices bread or 24 thin slices of baguette
250g mixed cheese such as Cheddar, stilton, gruyere, brie, goat's cheese etc, grated or crumbled
2 tbsp milk
1 tsp mustard Dijon
1tsp Worcestershire sauce
2 spring onions, finely chopped
3 tbsp fruit chutney



1. Preheat the grill to medium. Grill the bread on one side.
2. Put the grated cheese or crumble cheese into a bowl and beat with the milk, add the mustard and Worcestershire sauce and spring onions. Cream until well combined. Spread onto the uncooked side.
3. Place the toasts onto a baking tray and cook under the grill until the cheese is bubbling, trim each slice into 6 rectangle fingers, spoon a little fruit chutney onto each finger, arrange on a serving plate and eat whilst still warm.

To freeze ahead: Complete the recipe up to the end of step 2. Freeze on a tray, then once frozen, pack into an airtight container, label and freeze for up to 3 months.

To use: Cook the toasts from frozen and complete the recipe from step 3.

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