

MASALA CHEESE ON TOAST



EXTRAS
#57

ALSO WORKS A TREAT WITH...

- Finely chopped green chilli or coriander in place of the onion

RAISE YOUR GAME BY...

Spreading a layer of mango or tomato chutney under the cheese before grilling



MASALA CHEESE ON TOAST

This month we've got a real comfort food - spicy cheese on toast coloured and flavoured with our Curry Legend blends. The vinegar blend allows the spices to infuse before being mixed with the cheese, and the slight tang this gives is very much like adding a spicy, curried version of Worcester sauce!

Prep
10 mins

Cook
10 mins

Heat
   

Serves
4
as a snack

½ a small **red onion** or 2 **spring onions** (optional) - finely chopped
200g **cheddar cheese** or dairy-free alternative - coarsely grated
1 tbsp **vinegar** (white wine or cider vinegar is best)
1 tsp **sugar**
4 **slices of bread**

1 tsp



HALDI BLEND

½ tsp



METHI BLEND

½ tsp



MIRCHI BLEND

1

Preheat the grill

2

Mix the vinegar with the sugar, 1 tsp **HALDI BLEND**, ½ tsp **METHI BLEND**, ¼ tsp **MIRCHI BLEND** and ¼ tsp salt until the sugar has dissolved then stir in the cheese and onion (if using)

3

Grill the slices of bread on both sides, then dot the cheese mixture on top to cover the entire surface

4

Sprinkle a pinch of **MIRCHI BLEND** over the top then grill for 2-3 minutes or until the cheese is melted and bubbling and beginning to brown in patches