

Grilled sandwiches are
my obsession ...

TOASTIES

Nothing beats a grilled cheese, but these are taken up a notch and given a fancy twist. Here are my favourite grilled cheese sandwiches.



hey, **SWEETIE!**

1 tub mascarpone cheese
(at room temperature)
½ cup icing sugar
4 slices brioche (or coconut)
bread
mixed berries (I use blueberries,
raspberries and strawberries)
butter, for frying

1. In a medium-sized bowl, mix the mascarpone cheese and icing sugar well.
2. Spread the mixture on 2 slices of bread.
3. Place the berries on top and close the sandwiches.
4. Place the closed sandwiches in a generously buttered pan and grill until both sides are golden-brown.