



INGREDIENTS

- 20g black truffles, finely chopped
- 50g freshly grated provolone cheese
- Salt flakes, to taste
- 4 slices sourdough bread
- 50g unsalted butter

Truffle & Provolone Toastie

This black truffle & provolone toastie is quite simply the most decadent toasted sandwich you'll ever make. Australian black truffles are one of the joys of winter and, although they cost upwards of \$2,500/kg, a little goes a long way with a small one (20g) costing only around \$75. If you've bought a larger one to shave over your pasta or risotto, this is a great way to use up all those irregular bits left behind that are impossible to shave. Enjoy this Sunday night treat with a slightly earthy pinot noir, such as Golden Child's Lazy Sunday Light Red, an easy drinking pinot-shiraz blend.

Serves 2

METHOD

1. Combine truffle, cheese and a good pinch of salt.
2. Mound onto 2 slices of bread, gently pressing it on.
3. Top with remaining bread and press together.
4. Heat butter in a frying pan over medium heat until just starting to brown.
5. Add sandwiches and fry for a few minutes each side until golden brown.
6. Cut in half and eat immediately.