



Cauliflower Purée and Cheddar Grilled Cheese Sandwiches (four small sandwiches)

8 slices **Au Pain Doré Hiker Bread**
(cut into 5 cm x 5 cm pieces)
1 tablespoon butter
120 g aged cheddar cheese, grated
4 teaspoons homemade béchamel sauce
4 tablespoons cauliflower purée
40 g quince jelly (or Kusmi Tea jelly* or porto jelly)

Cauliflower purée.

¼ cauliflower
Milk
2 tablespoons butter
Salt and pepper

To prepare cauliflower purée, cut cauliflower into florettes, place in a saucepan and cover with milk. Cook until cauliflower is very tender. Drain, place in a food processor and blend until smooth adding butter gradually. Season to taste and let cool in the refrigerator. Place the slices of bread on a counter or working space. Place béchamel sauce and cheddar cheese on four slices and cauliflower purée on the remaining four. Close sandwiches and butter both sides. Heat a non-stick frying pan over medium heat and grill sandwiches on the both sides. Serve with pieces of quince jelly.

*available in most of our Au Pain Doré stores.

*Recette créée pour la
Boulangerie Au Pain Doré
par Marie-Fleur St-Pierre
Chef du Tapeo Bar à Tapas*