



THE RIDICULOUS BONE-MARROW BUTTER GRILLED CHEESE

FEEDS: 4 PREP: 20 minutes COOK: 45 minutes

With a title like that, do I even need to describe how good this sarmie is?
You could turn these into braaibroodjies for an equally epic result!

THE BONE-MARROW BUTTER

4 bone marrow canoe bones
Olive oil
Sea salt and freshly ground black pepper
250 g softened butter
A handful of fresh chives, chopped
Zest of 1 lemon

THE CHEESE

500 g mozzarella, grated
300 g mature cheddar, grated
200 Gruyère (I like Klein River
Gruberg), grated

THE BREAD

8 slices of good-quality farm-style
white bread
Bone-marrow butter (from above)
Mixed cheeses

Preheat the oven to 220 °C.

Drizzle the marrow bones with oil, then season with salt and pepper and arrange them on a baking tray. Roast in the oven for 20 minutes until the exterior is caramelised and the marrow is soft. Let the bones cool, then pop the marrow out and give it a rough chop. Once cooled, add the marrow to the softened butter along with the chives and lemon zest and mix. Season to taste and pop the butter in the fridge to chill slightly.

Mix the cheeses together. To assemble, spread the insides of the bread well with the bone-marrow butter. Divide the cheese mixture among the sarmies. Season each sarmie lightly, then close them up. Brush the outsides with more bone-marrow butter.

A great grilled cheese takes time, so don't rush it and keep an eye on it the whole way through. Heat a large frying pan over medium-low heat. Cook the sarmies in the pan for 3–4 minutes per side until toasty, oozy, golden and delicious. Let them cool slightly, then slice them, get that cheese pull sexiness and smash them. You could also turn these into braaibroodjies for an equally epic result!