



FRIED CHEESE Sandwiches

4 servings

8	large thin slices of Italian bread	8
1 cup	PASTENE Grated Romano Cheese	250 mL
1 cup	PASTENE Grated Parmesan Cheese	250 mL
3	eggs	3
3 tbsp	35% cream	45 mL
¼ cup	PASTENE Pure Olive Oil	60 mL
	fresh chives, chopped	
	salt and pepper	

- Trim crusts from bread. Brush edges lightly with cold water.
- Divide cheeses over 4 slices of bread. Top with remaining slices, pressing edges to seal.
- Place sandwiches on cookie sheet, and place a second cookie sheet on top. Weight with heavy object, such as a large can, for 15 minutes. Cut each sandwich in 4 pieces.
- Beat eggs lightly, season to taste with salt and pepper, and stir in cream. Dip sandwiches in egg mixture. Heat oil in skillet. Cook 4 minutes each side in hot oil. Top with chives and serve immediately.