

Knife-and-Fork Grilled Cheese with Honey

 PAGE 99

 Total **30 min**; Serves **4**

Chef Chris Cosentino proves here that you can elevate the humble grilled cheese sandwich into something magical with just a few tweaks. His buttery, crisp version is filled with luscious Taleggio cheese, then drizzled with honey, flaky salt and coarsely ground black pepper. It's so simple, but also jaw-droppingly good.

Softened unsalted butter, for spreading

Eight ½-inch-thick slices of sourdough boule

1 lb. Taleggio cheese, rind removed and cheese sliced

Honey (preferably bitter), for drizzling

Flaky sea salt and coarsely ground black pepper

1. Preheat a large griddle or very large skillet over moderate heat. Spread butter on one side of each slice of bread and arrange them buttered side down on a work surface. Top 4 bread slices with the cheese. Close the sandwiches, pressing lightly to flatten.

2. Cook the sandwiches over moderate heat, turning once, until golden on the outside and the cheese is melted, 3 to 4 minutes per side. Transfer the sandwiches to plates. Drizzle with honey and season with salt and pepper. Serve right away.

WINE Tart Italian rosé from Piedmont: 2015 Cantalupo Il Mimo.