

Kimchi grilled cheese sandwich

Total time **20 mins** 15 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
2,708 kJ / 648 kcal

Fat: **36.2 g** Protein: **24.4 g**
Carbohydrates: **52.1 g**

INGREDIENTS

2 portion(s)

0.5	nori sheet
100 g	cream cheese
1 tsp	<u>Kikkoman Spicy Chili Sauce for Kimchi</u>
200 g	large mushrooms
2 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
3 tbsp	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
	Freshly ground pepper
1	garlic clove
1 tbsp	sesame seeds
4	large slices of dark country bread (as square as possible)
4	slices of cheese, e.g. medium-mature Gouda or Emmental
100 g	kimchi (from a jar) A few basil leaves

PREPARATION

Step 1

0.5 nori sheet - **100 g** cream cheese - **1 tsp**

Kikkoman Spicy Chili Sauce for Kimchi

Finely chop the nori and mix with the cream cheese and Kikkoman Kimchi Chili Sauce.

Step 2

200 g large mushrooms - **1 tbsp** Kikkoman

Toasted Sesame Oil - **3 tbsp** Kikkoman Ponzu

Citrus Seasoned Soy Sauce - Lemon - Freshly

ground pepper

Cut the mushrooms into slices approx. 2 mm thick and fry in 1 tbsp heated Kikkoman Sesame Oil for approx. 3 minutes. Add the Kikkoman Ponzu Lemon and continue to fry until it has evaporated and the mushrooms are glazed. Season with the pepper.

Step 3

1 garlic clove - **1 tbsp** Kikkoman Toasted Sesame

Oil - **1 tbsp** sesame seeds - **4** large slices of dark

country bread (as square as possible)

Peel and finely chop the garlic, then mix with 1 tbsp Kikkoman Sesame Oil and the sesame seeds. Coat one side of the bread slices with the mixture and roast in a large (grill) pan with the oiled side facing down, then remove from the pan.

Step 4

4 slices of cheese, e.g. medium-mature Gouda or Emmental - **100 g** kimchi (from a jar)

Spread the cream cheese mixture over the untoasted side of the bread slices, then layer with the cheese, kimchi, mushrooms and another slice of cheese. Top with the remaining bread slices.

Step 5

A few basil leaves

Toast the sandwiches on the grill, in a preheated oven using the grill function, or in a griddle pan until the cheese is lightly melted. Wash and pat dry the basil, then garnish the sandwiches and serve.