

Cheese Toast

A crunchy toast full of cheese goodness. Perfect as a main dish for brunch or as an appetizer.



Main Dish

20 min

Total time

Easy

Difficulty

600

kcal / serving

Ingredients

- 2 slices of sandwich bread
- 2 slices of Emmentaler or Gouda cheese
- 1 tablespoon of butter
- 1 tablespoon of olive oil
- Salt and black pepper to taste

Steps

- 1 Preheat the oven to 350 degrees.
- 2 Place the bread slices on a baking sheet and spread the butter on both of them.
- 3 Put the cheese slices on top of the bread and drizzle them with the olive oil.
- 4 Sprinkle salt and pepper on top.
- 5 Bake the toast for 15 minutes, or until the cheese is melted and golden brown.
- 6 Serve hot with your favorite sauce.