

BC PEAR & BRIE CHEESE PANINI WITH ROAST TOMATO MAYO



Yields:

2 sandwiches

INGREDIENTS

For Sandwiches:

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| Cranberry Soudough Bread | 4 slices |
| Roasted Tomato Mayonnaise | 250 ml |
| BC Brie Cheese, sliced | 1 wheel |
| Fresh BC Pear, cored & sliced | 250 ml |

For the Mayonnaise

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| BC Tomato | 325 g |
| Canola or Olive Oil | 30 ml |
| Salt & Pepper | to taste |
| Mayonnaise | 250 ml |

DIRECTIONS

For Sandwich

1. Place bread on a cutting board.
2. To assemble the sandwich, place desired amounts of mayonnaise, cheese and pear.
3. Grill the sandwich on a Panini press until crispy.
4. Slice and serve immediately.

For Mayonnaise

1. Preheat oven to 400F.
2. Core and cut the tomato in half.
3. Season with oil, salt and pepper.
4. Place on a baking sheet, cut side down.
5. Roast in the oven for 30 minutes or until slightly charred.
6. Squeeze any remaining liquid from the tomato and puree in a blender, food processor or with an immersion blender.
7. Add mayonnaise and stir. Adjust seasoning.