

HOT TURKEY *and* ROFUMO *on* PEAR-BUTTERED RYE

Chef Lisa Graves, The Caucus Room, Washington, DC

Yield: 2 servings

ingredients

- 4 slices rye bread, lightly toasted
- 1 tablespoon butter
- 2 tablespoons pear butter
- 8 ounces oven-roasted turkey breast, sliced ¼ inch thick
- 2 ripe pears, cored and thinly sliced (½ for sandwich, ½ for garnish)
- ½ cup turkey gravy
- 4 slices **Rofumo**

method

- Preheat oven to 350° F.
- Place two slices of rye bread on a medium oven-proof platter. Spread toast with butter and pear butter. Evenly layer turkey and one sliced pear on toast and drizzle with ¼ cup gravy (reserve remaining gravy for service). Top with **Rofumo** and bake for 10 minutes until cheese is melted. Serve hot (can be open- or closed-face), and garnish with second sliced pear.



cheese tips

A delicately smoked Fontina, Rofumo is a wonderful cooking cheese. The smoky flavor mellows when melted, adding a hearty flavor to a wide range of dishes. It's a perfect cheese option for vegetarian sandwiches, pizzas, and panini. Here are some of our favorite cooking applications:

- Melted on top of veggie, turkey, or beef burgers
- Vegetarian casseroles
- Chicken quesadillas
- On a pizza (try topping with spinach and caramelized onions, prosciutto, or mushrooms)
- Stuffed in chicken or turkey breasts