

PORTABELLA, MOZZARELLA, *and* BUTTERKÄSE PANINI

Chef Kimberley Anderson, Sundara Inn & Spa, Wisconsin Dells, Wisconsin

Yield: 6 servings

ingredients

- 6 portabella mushrooms (approx. 1½ pounds), stems removed
- ¼ cup olive oil
- Kosher salt and pepper to taste
- 12 slices whole wheat bread, lightly toasted
- ¾ cup **Landhaus Butterkäse**, shredded
- ¾ cup **Crave Brothers Farmer's Rope**, shredded

Basil Dijon Dressing

- ¼ cup basil pesto
- 2 tablespoons stone-ground mustard
- 1 tablespoon yellow mustard
- 2 tablespoons honey
- 2 tablespoons apple cider vinegar
- ¼ cup basil-infused olive oil

method

- Preheat grill or broiler and prepare Basil Dijon Dressing (recipe below).
- Brush both sides of the mushrooms with olive oil and season with salt and pepper. Cook mushrooms on grill or under broiler for approximately 2 minutes per side.
- Spread each slice of bread with approximately 1 tablespoon of Basil Dijon Dressing; evenly top half of the bread slices with **Landhaus Butterkäse** and **Crave Brothers Farmer's Rope**. Top with mushrooms and remaining bread.
- Grill sandwich on a panini grill or griddle until cheese is fully melted.

Basil Dijon Dressing

- In a medium bowl, whisk together first five ingredients. Slowly whisk in olive oil; whisk constantly until mixture is well combined.

“Butterkäse is such a versatile cheese. I love the smooth, velvety texture. I drizzle white wine on slices of crusty white bread, and top with sliced Butterkäse. Bake until the cheese is melted and season with ground black pepper, paprika, or garlic.”

Ulrich Roth,
Co-owner and Chief Financial Officer