

Cheese and mayonnaise **V**

“Chips, cheese and mayo please”, I mumbled at 2:30am, after too many drinks in a Derby night spot of dubious repute. As I staggered back home, I reflected on a good value purchase, but the following afternoon it turned out to be an even better buy, as I used the leftovers to make a toastie for 'breakfast'. I cunningly planned to use just the grated cheese

remains, but this proved impossible, as they were having a serious bonding session with the mayo! Inseparable as they were, they both went on a piece of bread with another piece on top, and into the trusty toastie machine.

Bread x 2
Hard cheese
Mayonnaise

Makeability: 4/5
Taste: 4/5

VERDICT

The cheese and mayonnaise melt together to form a filling that is stringy and full of taste.



Cheese and egg **V**

There was a time when cooking this toastie would cause a bit of a mess and make me even less popular than usual with my flatmates. But it was worth the abuse, the finger pointing and the having my possessions dumped out of my second-floor window, for this is one lovely toastie. Tomato ketchup and a cup of tea (or coffee) are a m a r v e l l o u s accompaniment.

Bread x 2
Hard cheese
One egg

Makeability: 3/5
Taste: 4.5/5

VERDICT

Another good hangover-cure dish. This is also delicious with MARMITE spread on the outside.



Cheese and orange/pineapple **V**

An unlikely combination that a fruit seller in Portobello market told me about upon seeing my 'So I made a toastie' badge (Who are you calling a dork?).

Bread x 2
Hard cheese
Orange/pineapple

Makeability: 4/5
Taste: 3.5/5

VERDICT

This toastie doesn't add anything to a normal cheese toastie, so don't feel the need to go out and buy fresh fruit especially for it.





Cheese and MARMITE®

One dull morning, the postman delivered me a letter from Australia. It transpired news of this book had spread far and wide and an Aussie pal wrote: "You should throw in some special guest

Bread x 2
Hard cheese
MARMITE

Makeability: 4/5
Taste: 4/5

recipes from your mates in Oz. Cheese and Some-other-mite is always a sure winner." So here is a British version, using MARMITE.

VERDICT



If you love MARMITE, you'll love this.



Cheese and peanut butter **V**

I was in a noisy pub talking/shouting with my friends when I was hit with a wave of nausea. One too many babychams? My lunch-time curry toastie preparing to re-emerge at the most inopportune of moments? Far, far worse ... it was my round.

"Do you want a drink?" I hollered to a mate on the other side of the pub. "Peanut butter and cheese," was his surprising response. My friends have been guilty of ordering some fairly unusual beverages in their time but liquefied foodstuffs? This was a whole new order of depravity.

Fortunately my pal, unable to comprehend I was offering to buy him a drink, had presumed I was, as ever, on the prowl for innovative toastie recipes, and a healthy dollop of peanut butter with some cheese on top was his recommendation.

Bread x 2

Hard cheese

Smooth peanut butter

Makeability: 4/5

Taste: 4/5

VERDICT

I was a bit dubious about this unlikely combination, but it works well. The cheese melts into the peanut butter, resulting in a thick, cheesy, peanut butter toastie.



Cheese and paprika ⑤

As I sat in an Italian restaurant, stealing olives for use in a toastie later on that day, a friend from Liverpool eagerly made suggestions for the book. After tediously recycling several ideas I was already fully aware of, he pulled a real rabbit from the hat! "Cheese and paprika ... that has got serious potential," I mused. He was pleased with himself, though naturally embarrassed to be in the company of somebody too cheap to go out and buy olives!

Bread x 2

Hard cheese

Paprika

I used paprika powder for this, which was fine, but don't hold back when putting it on.

Makeability: 4/5

Taste: 3.5/5

VERDICT

Another combination that didn't really add to a cheese toastie. The paprika lost its flavour, resulting in a bit of an anti-climax. Better luck next time my scouse friend!



Cheese and Tabasco or Worcester sauce ⑤

Both these combinations work extremely well under the grill, so the question was: Would they translate well into toasties? To find the answer to this age-old question, I cooked a cheese toastie, applied Worcester sauce to the result and consumed with joy and happiness. These steps were followed again, the major difference being that I used Tabasco sauce and drank more water!

Bread x 2
Hard cheese
Tabascor
Or Worcester sauce

Makeability: 4/5
Taste: 4/5

VERDICT

It does work well, and definitely improves the flavour of a cheese toastie. However, the world continues to be gripped by the debate as to whether it is better than its grilled relative.



Cheesy peas ⑤

The peas can either be leftovers from a previous meal, fresh, or from the freezer, as they will defrost while cooking. Apparently, cheesy peas are the national dish in Australia and, whereas we have a Sunday roast of beef or lamb, they have a cheesy peas bake. So, how does it work in a toastie?

Bread x 2
Hard cheese
Peas

Makeability: 4/5
Taste: 4/5

VERDICT

G'day mate, fancy another? Yes please, but only on a Sunday thanks!



Cheese and baked beans **V**

Take the two most common toastie fillings and put them in one toastie, it's bound to have good results! A tablespoonful of beans in each side of the toastie will do. Place the cheese - sliced or grated - on top of the beans, add a bit of pepper, garlic granules, chilli power or whatever else takes your fancy, and cook.

Bread x 2
Hard cheese
Baked beans

Makeability: 4/5
Taste: 4/5

VERDICT

Beans in toast with a melted cheese topping: too good to be true? Nope! The cheese really becomes one with the baked bean sauce - very nice indeed.



Cheese and hummus **V**

I can't really remember the thinking behind this one, or who suggested it. I have a feeling I may have had some hummus left over, after trying the hummus and olive toastie. Hummus is very good for you and is generally used as a dip, but can also be used as a filling. It is the Arabic word for chickpea, which gives you an indication not only of where

hummus originates from, but also what it consists of (What an education this book is!).

Bread x 2
Hard cheese
Hummus

Spread or plop the hummus in, put the cheese on top and cook.

Makeability: 4/5
Taste: 3/5

VERDICT

This drags the cheese toastie down by half a mark! Try it if you want, but it would be better to cook a cheese toastie and then dip it in hummus.

