

GrilledCheeseAcademy.com

## THE BANOFFEE

CREATED BY: Maria Vasseur, Valencia, CA



Creamy Wisconsin Mascarpone Cheese, decadent dulce de leche, fresh bananas, and sprinkles of cookie crumbs show off the sweet side of grilled cheese. In other words, it's a sandwich and dessert rolled into one.

No. of Servings: 2

### Ingredients

- 1/3 cup digestive biscuits or graham crackers, finely crushed
- 5 tablespoons (2 1/2 ounces) butter, softened and divided
- 4 slices challah bread
- 1/4 cup (2 ounces) Wisconsin Mascarpone Cheese
- 1 large banana, sliced
- 1/4 cup homemade or purchased dulce de leche
- 2 tablespoons chocolate shavings

### Cooking directions

Spread crumbs in pie plate or shallow dish. Butter 1 side of each bread slice, **reserving 1 tablespoon butter**. Spread 2 tablespoons of Mascarpone Cheese on each of the unbuttered sides of 2 bread slices. Top each with half the banana slices. Spread 2 tablespoons dulce de leche on each of the unbuttered sides of the remaining 2 bread slices. Place on other halves, buttered-side-up. Place sandwiches in crumbs and press lightly so crumbs adhere. Turn sandwiches over and coat both sides with crumbs. Heat skillet or griddle over medium heat. Melt **reserved 1 tablespoon butter** in skillet. Place sandwiches in skillet and grill until bottom slices and crumbs are golden brown and toasted. Flip sandwiches and continue grilling until remaining bread slices and crumbs are golden brown and toasted and cheese is melted. Transfer sandwiches to serving plates and sprinkle with chocolate shavings.



\*\* PROUDLY HONORING



WISCONSIN CHEESE \*\*

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## WISCONSIN MASCARPONE

Smooth and thick, soft and creamy, Mascarpone is a fresh cheese meant to be eaten soon after it's produced. However, Wisconsin Mascarpone enjoys a longer shelf life than imported varieties. Originating in the Lombardy region of Italy, it was traditionally made only during the fall and winter months as a dessert cheese. In Wisconsin, Mascarpone is available year-round and has many applications.

**FLAVOR:** Rich, buttery, and slightly sweet. Yes, it's hard to resist.

**GOES WELL WITH:** Berries, fresh figs, shortbread, ladyfingers, and sweet wheat crackers.

**LIKES THESE DRINKS:** Champagne, Ciders & Fruit Beers, Pinot Gris, Port, Riesling, Sauvignon Blanc, and Stout.

