



## Wasabi Cheese Panini

### Serving:

2

### Type:

dairy sandwich

### Author:

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### Notes:

Did you know that baguettes are ubiquitous in Japan? If a mini baguette is too much bread for your style of panini, carve it out by removing some of the bread with your hands. This creates a neat cavern for the ingredients in this recipe.

### Ingredients:

2 mini baguettes sliced through the long side  
4 slices Sincerely, Brigitte Wasabi Monterey Jack Cheese  
2 tsp. orange marmalade

¼ tsp. ginger spread or jelly  
2 fresh mint leaves, finely chopped  
¼ ripe avocado

## Directions:

Pre-heat panini maker

Place 2 slices of Sincerely, Brigitte Wasabi Monterey Jack Cheese on sliced baguette.

In a small bowl, mix marmalade, ginger spread and fresh mint leaves.

Spread mix on second side of baguette

Cut avocado into thin slices and place on sliced cheese.

Close sandwich and grill on panini maker until cheese is melted and irresistible.