

## Apple Chutney & Prosciutto Melt with Gruyere Cheese and Pears

From the website "Bakers Royale,"

April 4, 2016, Naomi Robinson

### **INGREDIENTS**

2 slices La Brea Bakery Tuscan Loaf\*  
2 tablespoons mayonnaise  
2-3 teaspoons apple cranberry chutney  
1 ounce prosciutto (about 2 slices)  
1 ounce Gruyere cheese  
1 ounce Anjou pear (about 1/3 of medium-sized pear, thinly sliced)

### **INSTRUCTIONS**

Heat cast iron pan over medium heat. Spread a tablespoon of mayonnaise on one side of each piece of bread.

On the other side of one piece, spread apple chutney, then place mayonnaise side down onto heated pan, layer with prosciutto, pear slices and Gruyere cheese. Top with remaining slice of bread, mayonnaise side up.

Cook until bottom is golden brown, about 4 minutes. Flip sandwich and cook second side until golden brown, about another 4 minutes. Serve immediately.

\*I used Orwasher Sour Dough bread purchased at Whole Foods.