

# Gram Flour Cheese Sandwich

This recipe combines my favourite, gram flour toast, with my kids favourite, grilled cheese, to make a unique twist on the classic grilled cheese sandwich with a hint of Indian-inspired flavours.

This recipe makes 1 sandwich.



## Ingredients

white bread slices  
handful of mozzarella, grated  
handful of cheddar, grated  
1 green chilli, finely chopped  
chilli flakes  
olive oil

## For the Batter

100g gram flour

1 onion, chopped  
1 green chilli, chopped  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{4}$  tsp turmeric  
 $\frac{1}{4}$  tsp chilli powder  
 $\frac{1}{4}$  tsp garam masala  
small handful fresh coriander leaves, finely chopped

### **Method**

- Place all the ingredients for the batter in a large bowl and mix well. Add a little water at a time whilst you stir and stop when you form a thick batter.
- Heat 1 tbsp oil in a shallow frying pan. Coat your bread slices in the batter and fry for 2 minutes on each side.
- Mix the cheeses, green chilli, and chilli flakes in a large bowl.
- Add a handful of cheese mixture to one slice of the gram flour toast. Top with another slice.
- Fry until golden and the cheese has melted. Enjoy!