

Toasted Tomato & Gruyere Cheese on Six-Grain Bread

The Williamsburg Inn

Yield: 2 Sandwiches

4 slices	Six-grain bread
1 ea	Beefsteak tomato, sliced
1 ea	Yellow tomato, sliced
4 ea	Thinly sliced Gruyere
6 ea	Basil leaves, whole
1 T	Butter, softened
2 oz	Mustard aioli

Method

- Layer bread slice with cheese and tomato with basil in the middle.
- Close sandwich with other slice of bread and spread with soft butter on both sides.
- Lightly saute in a non-stick pan until golden brown and cheese starts to melt.
- Serve with mustard aioli.

Mustard Aioli

1 ea	Egg yolk,
1 T	Pommery mustard (country style)
½ ea	Fresh lemon, juice only
1 ea	Garlic clove
½ c	Olive oil
½ c	Vegetable oil
to taste	Salt and pepper

Method

- Using a blender, mix lemon juice, garlic, mustard and egg yolk.
- Blend in both oils slowly (may need to add a tsp of water for consistency).
- Adjust seasoning with salt and pepper.