



Gourmet Campfire Toastie

Prep time: 5 mins

Cook time: 5 mins

Serves: 2

Ingredients

- 4 large slices of sourdough bread
- 2 cups radicchio, roughly torn
- 2 tablespoons Dijon mustard
- 2 tablespoons salted butter
- 100g Mortadella (that's meat)
- 100g Provolone piccante (that's cheese)
- 4 cucumber pickles (or any pickles you have on hand)

Recipe

- Pop the skillet over a medium heat campfire. Allow the skillet to sit on the flames for a few minutes, bringing up the temperature – we want the skillet roaring hot for maximum grill capacity when the toastie is ready to go.
- Time to construct your toastie. Grab two slices of bread and spread butter on both sides. Butter on the outside is crucial to making the toastie all crispy and golden.
- Spread the Dijon mustard over one slice, then layer the provolone picante cheese, mortadella, pickles and radicchio before topping it off with your second slice of buttered bread.
- Drizzle a dollop of olive oil into your skillet and pop in your toastie. Let it grill for 2-3 minutes or until the bottom of the toastie is golden brown.
- Once it's reached this point, flip your toastie and push down on it with a spatula or enamel plate. This compression will help meld your bread with all your tasty fillings and help your toastie get nice and crispy on the outside.
- Cook until the bread is well toasted and the cheese has dripping down the edges, mmmmm. Slice and eat immediately!