

# Truffled Brioche Grilled Cheese with Tomato Bisque



Recipe courtesy of Dressel's Public House

Show: Diners, Drive-Ins and Dives Episode: Pubs and Grub

Level: Easy

Total: 50 min

Active: 40 min

Yield: 2 servings

## Ingredients:

### Tomato Bisque:

- 2 tablespoons butter
- 10 cloves garlic
- 2 large yellow onions, sliced
- 8 ounces Arborio rice
- Four 16-ounce cans San Marzano tomatoes
- 4 cups vegetable stock
- 4 cups heavy cream
- Salt and pepper

### Grilled Cheese:

- 2 tablespoons butter, softened
- Four 1-inch slices brioche
- 4 slices American cheese
- 1/4 cup grated Gruyere
- 1/4 cup grated provolone
- 1/4 cup grated Swiss cheese
- 1 tablespoon white truffle oil

## Directions:

- 1 For the bisque: In a large pot over medium heat, add the butter, garlic and onions. Cook until the vegetables begin to sweat, stirring constantly to avoid burning, about 5 minutes.
- 2 Add the rice and stir to coat with butter. Add the tomatoes and vegetable stock and bring to a boil. Turn the temperature down to low and let simmer until the rice is tender, 20 to 25 minutes. Remove from the heat.
- 3 Working in four separate batches, add 3 cups of the tomato mixture and 1 cup cream to a blender and blend to until smooth. Season with salt and pepper.
- 4 For the grilled cheese: Butter the brioche slices and place, buttered-side down, in a large saute pan over medium heat. Top each with a slice of American cheese. Mix the Gruyere, provolone and Swiss together, and then evenly distribute over the American cheese. Drizzle with the truffle oil. Cook until the buttered side of the bread is toasted and golden brown. Sandwich the bread together and serve with the bisque.



*When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth.*

*This recipe was provided by a chef, restaurant or culinary*

*professional. It has not been tested for home use.*

Recipe courtesy of Dressel's Public House, St. Louis, MO