

Jabberwocky Toastie Recipe

After the Cheese and Ham, our bestselling toastie at Towersey is the tuna melt. The cheese and ham is totally dependent on the quality of your cheese and ham, but tuna is much more about the perfect mix.

2 slices of tasty bread
1 large knob of soft butter
half a can of pole and line caught tuna
1 tsp of mayonnaise
1 spring onion, chopped
2 slices of monterey jack cheese (gouda if you can't find MJ)
1 tsp grated parmesan
generous shake of dill (about a quarter tsp)
salt and pepper

A toastie press or frying pan

1. Preheat your toastie press (if using)
2. Drain your tuna thoroughly and mash in a bowl
3. Add the mayo, spring onion, parmesan and dill, and mix.
4. Add salt and pepper to taste
5. Butter your bread on the outside, then open to add filling on the non-buttered sides.
6. Cheese always goes closest to the bread, so build your toastie with cheese on the bread, then tuna mix, then cheese again, and top with bread.
7. Toast until the cheese begins to leak out - a frying pan on medium heat (flipping once) or a sandwich press on high.

Serve straight away, with a cup of tea.