

Brie, Onion and Mushroom Fondue Sandwich



Grilled seeded whole grain bread, warm brie, caramelized onions, charred mushrooms and pickled cauliflower

Prep Time: 15 to 20 minutes

Cook Time: 35 to 45 minutes plus 20 minutes for cooling jardiniere

Yield: 4 servings; 1 sandwich with 1/3 cup cauliflower jardiniere per serving

Sweet Pickled Cauliflower Jardiniere

1/3 cup white cauliflower florets
1/3 cup purple cauliflower florets
1/3 cup carrots thinly sliced on the bias
1/3 cup red bell peppers thinly sliced on the bias
1 1/3 cups apple cider vinegar
1/2 cup water
3 tablespoons granulated sugar
4 teaspoons Kosher salt

1. Add cauliflower, carrots, and sweet peppers in a bowl.
2. Combine the apple cider vinegar, water, sugar, and salt in a small saucepot. Whisk to combine.
3. Bring to a simmer and remove from the heat. Pour the hot liquid over the prepared vegetables and allow to cool naturally before refrigerating.
4. Keep in the refrigerator for up to 3 days.

Caramelized Onions

2 cups yellow onions, cut in half and sliced into 1/4-inch half-moons
1 teaspoon canola oil
1/2 teaspoon Kosher salt

1. Heat oil in a sauté pan on medium heat.
2. Add onions, stirring occasionally, until onions begin to turn golden brown and are well softened. This may take up to 20 minutes.
3. Season with salt. Check seasoning and adjust to taste. Keep warm.

Charred Oyster Mushrooms

8 ounces oyster mushrooms, broken into small clusters
2 tablespoons canola oil
1/8 ounce of each fresh rosemary and thyme
1/4 teaspoon of each Kosher salt and pepper

1. Heat oil in a sauté pan on medium heat.
2. Once the oil begins to smoke, add the mushrooms and herbs. Cook until evenly browned. Season with salt and pepper at the end of the cooking process.
3. Remove and discard herb sprigs before using.

Sandwich Assembly

4 tablespoons butter, divided
8 slices 9-grain bread
13 ounces Brie cheese sliced into 12 (1/2-inch) slices
1 cup caramelized onions
1 1/3 cups charred oyster mushrooms
1 1/3 cups sweet pickled cauliflower jardiniere

1. Spread 1 1/2 heaping teaspoons of softened butter on the outside of each slice of seeded grain bread for each sandwich.
2. Place the first slice butter-side down onto a panini press and cover with 3 slices of brie, 1/4 cup caramelized onion and 1/3 cup charred oyster mushrooms.
3. Top with the second slice of seeded grain bread, butter-side up, and press for 3 to 4 minutes until golden brown and crispy.
4. Enjoy immediately with 1/3 cup of drained sweet, pickled cauliflower jardiniere.

Chef Tips:

- If you do not have a panini press, heat a skillet or grill pan over medium heat and cook the sandwich for 2 to 3 minutes on each side, pressing down firmly with a spatula while cooking.
- To speed up the cooking process of caramelized onions, add the salt at the start of the cooking process, then add a tablespoon of water and cover the sauté pan with a lid for the first 5 minutes of cooking.
- Try orange or green cauliflower instead of white cauliflower in the jardiniere.
- The caramelized onions, charred mushrooms, and cauliflower jardiniere can be made the day before.
- Seeded grain breads may contain sesame. Please read the ingredient list and choose or make a sesame-free bread if necessary.

Allergens: milk, wheat, gluten, soybean and sesame.



Brooke Williamson

The star of "Top Chef" and "Tournament of Champions" brings a seasonal menu inspired by her signature California style: climate-friendly dishes and ingredients that feed your wellness.