

# Gasmate



## BLOWTORCHED CHEEZY MELTS



You don't need to miss out on grilled melted cheese toast when camping anymore!! With the Gasmate blowtorch cheezy melts are so easy. Make them plain with cheese or stack them with any topping of your choice to make a big breakfast. Great fun to make and kids will love to watch you blowtorch the cheese!

Serves 4 people  
Prep Time 20 Minutes

- 8 slices** Sourdough bread or any bread of your choice
- 350g** Shredded cheddar cheese
- STACK THEM MELTS...**
- 4** Pork or any kind of sausage or bacon
- 4** Eggs
- 1 medium** Avocado
- 1 punnet** Cherry tomatoes
- 1 tbsp** Olive oil
- Ketchup or favorite tomato relish to serve

1. Pre heat BBQ hot plate on high.
2. To make the salsa, cut cherry tomatoes into four pieces and cube the avocado. Place in a bowl with olive oil and salt to taste. Mix to combine.
3. Once BBQ hot plate is hot, cook sausages whole until they become slightly firm and then cut them in half, length ways down the side or cook bacon slices.
4. Cover both sides of bread with olive oil spray and toast (both sides) on BBQ hot plate whilst cooking eggs sunny side down on either the BBQ or in a frypan.
5. Once everything is cooked turn off BBQ completely and top bread slices with cheese – be generous!
6. Using the Gasmate blowtorch, grill the cheese so it melts and browns. Keep the blow torch enough away from the cheese so it doesn't grill quickly and burn. Slow and steady wins this race with cheese melted right through and a golden colour.
7. Eat the cheezy melts plain or stack them with sausage or bacon, followed by egg, tomato and avocado salsa. Salt and cracked pepper to taste and add ketchup or relish as desired.
  - Any cheese that melts will work such as mozzarella or gruyere.

THE OUTDOORS MADE EASY.