

Grilled cheese lolly pops

Recipe for Tapas

Description

Grilled cheese lolly pops.

Note

Swap out the cheese for different varieties if you wish to change the flavor.

Ingredients

Grilled cheese

- 6 Thick slice(s) Soft bread
- 6 Slice(s) Raclette cheese
- 12 Stick(s) Lollipop

Preparation

- Preparation time **15 mins**

Grilled cheese lolly pops.

Using a round cookie cutter, cut circles into some soft bread until you have 48 pieces. Make your grilled cheese by adding the cheese in the middle. (make sure you cut it in slightly smaller circles than the bread. Afterwards, fry them in a pan with a little bit of butter until browned evenly. (make sure to press down on the grilled cheese so they become flat and crispy. Once they have cooled off, plant the lollipop stick in them and let them cool.

Presentation

Using a piece of wood that has been pre-drilled with holes slightly larger than the lollipop sticks place the lollipops in them and serve immediately. Make sure they are all lined up straight for better look. It is suggested to warm the lollipops up in the oven for a few minutes before serving.

Bon appétit!