

This Mushroom Swiss Truffle Melt Is the Gourmet Grilled Cheese of Your Dreams

2 slices of your choice of bread



TIME
7 min

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INGREDIENTS

2 slices of your choice of bread (sourdough, brioche, or country white all work beautifully)
2 tablespoons butter, divided
1/2 cup sliced mushrooms (cremini, baby bella, or button)
1 teaspoon truffle oil
1/4 cup grated Parmesan cheese
2 slices Swiss cheese

DIRECTIONS

- Sauté the Mushrooms:** Heat a skillet over medium heat and melt 1 tablespoon of butter. Add sliced mushrooms and cook for 5-7 minutes, until browned and tender.
- Truffle :** Time: Drizzle truffle oil over the sautéed mushrooms, stir to combine, and set aside.
- Prep the : Bread:** Butter one side of each bread slice with the remaining butter.
- Build the : Sandwich:** In the skillet, place one slice of bread butter-side down. Layer with grated Parmesan, Swiss cheese slices, sautéed mushrooms, and top with the second slice of bread, butter-side up.
- Grill : It Up:** Cook for 3-4 minutes per side over medium heat, pressing gently with a spatula until bread is golden brown and cheese is fully melted.
- Serve:** Remove from heat, let it rest for a minute, slice in half, and serve warm.

SWAPS & NOTES

Bread : Go with sturdy slices that hold up to grilling. Sourdough adds tang, while brioche adds a soft richness.

Cheese : Swap Swiss for Gruyère if you want an even nuttier flavor.

You can also use Fontina or Provolone.

TIPS FOR SUCCESS

Medium heat gives you the perfect golden crust without burning the bread before the cheese melts.

Lid Trick : Covering the pan while grilling helps the cheese melt faster.

Don't Overstuff : It's tempting, but too many mushrooms can make the sandwich soggy.

