

## This Blackberry Brie Grilled Cheese Is What Cheese Dreams Are Made Of

Balsamic Blackberry Bliss Grilled Cheese



OVEN  
**350°F**

TIME  
**5 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

4 slices artisan bread (sourdough, ciabatta, or rustic white)  
2 tablespoons unsalted butter, softened  
1 cup fresh blackberries  
1 tablespoon balsamic glaze  
1 teaspoon honey  
4 ounces brie cheese, sliced  
2 ounces goat cheese (optional, for extra tang)  
1 tablespoon fresh basil, chopped  
... teaspoon black pepper

### DIRECTIONS

1. Prepare the Blackberry Filling: In a small bowl, gently mash the blackberries with a fork. Add balsamic glaze, honey, and black pepper. Stir gently and let sit for 5 minutes.
2. Butter the Bread: Spread softened butter on one side of each bread slice.
3. Assemble the Sandwich: Lay two slices of bread, butter-side down. Layer with sliced brie, spoonfuls of blackberry mixture, and chopped basil. Add goat cheese, if using. Top with remaining slices of bread, buttered side up.
4. Grill the Sandwich: Heat a skillet or griddle over medium-low heat. Grill sandwiches for 3-4 minutes per side, pressing slightly, until golden brown and cheese is melted.
5. Serve & Enjoy: Slice in half. Serve warm. Drizzle with extra balsamic glaze if desired for a final touch.

### SWAPS & NOTES

Reduce balsamic vinegar over medium heat with a touch of honey until syrupy.

Bread matters: Go with something sturdy but soft enough to crisp well without tearing.

Cheese swaps: Try camembert, mozzarella, or even sharp white cheddar if you don't have brie.

Add a pinch of red chili flakes to the blackberry mixture.  
??? Instructions 1.

### TIPS FOR SUCCESS

Medium-low heat prevents the bread from burning while the cheese melts.

Don't overfill -a modest layer of blackberry mixture goes a long way without making the sandwich soggy.

Fresh basil = flavor pop -don't skip it unless you're subbing in mint or thyme.

Let rest 1-2 minutes before slicing for the cleanest cut and melted perfection. ? Pairing Ideas &

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-blackberry-brie-grilled-cheese-is-what-cheese-dreams-are-made-of/>