

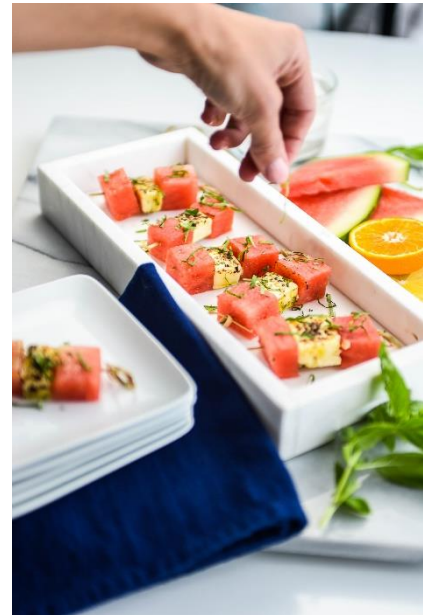
Marinated Grilling Cheese and Watermelon Stacks with Basil

Ingredients for 6 Appetizer Portions:

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Herbs Marinade)

1/4 of a small, seedless watermelon, rind removed and cut into 1/2 inch slices

1/4 cup fresh basil leaves, thinly sliced



Instructions:

1. Preheat grill to medium low heat.
2. Remove ROUGETTE Bon·fire Marinated Grilling Cheese from package and place tin on preheated grill.
3. Close lid and grill over medium low heat for 5 minutes. Carefully turn both cheese portions and grill for 4 more minutes.
4. When cheese is hot but still solid, remove tin from grill and allow to rest for 2 minutes.
5. Once cheese is cool enough to handle, remove both portions from tin and slice each piece diagonally to create three wedges.
6. Cut watermelon slices into similar size wedges.
7. Place a watermelon wedge on serving platter, top with a slice of Marinated Semi Soft Grilling Cheese and sprinkle with fresh basil. Serve immediately.