

Kokos® Chocolate Banana Panini

- Kokos® Coconut Cheese
- Baguette Bread
- Bananas
- Apples
- Chocolate spread
- Butter

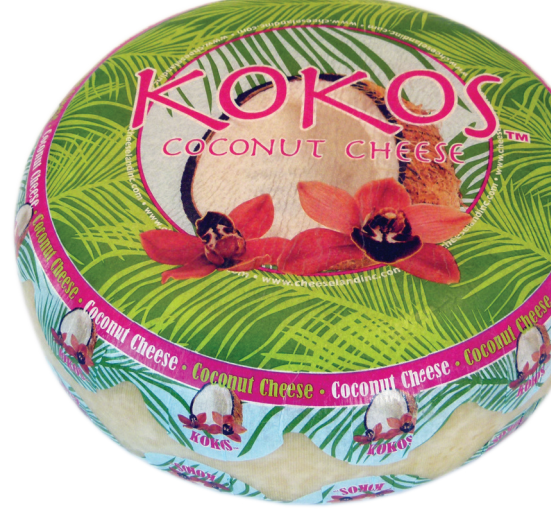
1. Slice your apple and caramelize in butter.
2. Spread Chocolate spread on bread.
3. Slice bananas and place on top of spread.
4. Thinly slice your Kokos® Coconut Cheese and evenly lay it on top of bananas.
5. Place caramelized apple (or fresh fruit of choice) on top of cheese.
6. Close and place into Panini Griller.
7. Cook 5-7 minutes until golden brown.
8. Serve with fresh fruit or a glass of milk.

Suggested Beverage Pairing: Milk

Honey Bee® BLT

- Honey Bee® Goat Cheese
- Bread
- Mixed Greens
- Tomatoes
- Bacon (or Portobello Mushrooms)
- Mayonnaise

1. Add a thin layer of Mayonnaise to each slice of bread.
2. Place two pieces of cooked bacon on one side of the sandwich.
3. Add four thick slices of Honey Bee® Goat Cheese on top of the bacon.
4. Close the sandwich and place in Griller.
5. Cook for a few minutes until cheese is melted and bread is toasted.
6. Remove top of sandwich and place tomato on top of the bacon.
7. Add the fresh greens.
8. Close sandwich and serve.



More about Kokos®
Coconut Cheese



More about Honey
Bee® Goat Cheese