



Cooking Italian with Joe Recipes

Italian Panini

4 sandwiches

1 Loaf Fresh Bread
1 Lbs Fresh Sliced Ham
2 Whole Red Tomatoes
Handful of Arugula
1 Lbs Fresh Mozzarella
Extra-Virgin Olive Oil
Salt & Pepper

Start with the middle cuts of freshly baked bread with a strong crust sliced to medium thickness. Drizzle extra-virgin olive oil on both sides, sprinkle of salt and pepper. Place bread in the hot Panini maker and let crisp so that both sides are toasted. After a few minutes, remove the toasted bread from the Panini maker and set aside on a work surface.

Place 3 slices of ham sliced thin, several thin slices of tomato from top to bottom, and then fresh mozzarella broken into thin slices making it melt evenly. Finish with 4 to 6 leaves, grossly chopped, of fresh arugula and return back to the Panini maker set to warm. (Note the reason for thin slicing and chopped herbs is to allow for a clean break with every bite preventing large pieces from the inside to slide out)

Cook 4 to 6 minutes or until the inside cheese is gooey and melted as the outside becomes even crispier. Gently remove it from the Panini maker and cut in half with a strong diagonal cut. Plate with a slight stack and finish with a sprinkle of parsley.

Bon appétit