



➔ APPETIZER ➔

BITE SIZED SALAME PESTO PANINI



INGREDIENTS

- 8** oz. sliced Gallo Salame Italian Dry Salame
- 12** inch Ciabatta bread, sliced in half, lengthwise
- 2** vine ripe tomatoes, sliced thinly
- 1/2** bunch of fresh basil, stems removed
- 1/2** cup extra virgin olive oil
- 2** peeled garlic cloves
- 2** tbsp. pine nuts (optional)
- 1** lb. fresh mozzarella, sliced thinly
 - Kosher salt/ black pepper to taste

DIRECTIONS

1. Add basil, pine nuts, garlic cloves and a pinch of salt to a blender.
2. Blend while streaming in extra virgin olive oil to blend the pesto.
3. Spread the pesto on both sides of ciabatta bread.
4. Build the sandwich with Gallo Salame, sliced tomatoes and sliced mozzarella.
5. Sprinkle with a little salt and pepper.
6. To cook, use either a Panini press or griddle pan with a plate to weigh down the sandwich.
7. Cook until both sides are golden brown, about 4 minutes per side.
8. Cut the sandwiches in little 1-inch cubes and serve immediately.