



➤ TRATTORIA 1910 MENU ◀

GALLO SALAME & CHEDDAR “PATE” CRISP



INGREDIENTS

- 1** sourdough baguette
- ½** lb. sliced Gallo Salame, shredded
- ¼** lb. grated sharp cheddar cheese
- 3** cloves minced garlic, sautéed in **¼** tsp olive oil
- 3** tbsp. fresh oregano
- 1** tbsp. dry basil
- ¾** cup Merlot Wine
- 2** tbsp. extra virgin olive oil

DIRECTIONS

- 1.** Pulse all ingredients in a food processor, adding wine slowly until reaching a smooth consistency.
- 2.** Cut baguette into 6-inch lengths, discarding the ends, and hollow the center bread leaving **¼** inch on the baguette for a shell.
- 3.** Stand the baguette on its side, laying a piece of plastic wrap under the side on the flat surface.
- 4.** Using piping bag with no tip, pipe in the pate making sure it is packed tight into the bread.
- 5.** Wrap loaf in plastic wrap.
- 6.** Repeat process for the other lengths of baguette. Chill overnight.
- 7.** Slice to serve.
- 8.** Drizzle with 2 tablespoons extra virgin olive oil when plating.

Makes 12-14 one inch slices