



## ➤ TRATTORIA 1910 MENU ➤

# GALLO SALAME & PEPPERONI PANINI SERVED WITH FIELD GREENS



### INGREDIENTS

#### **Panini**

- 4 slices of crusty bread or ½ loaf of foccacia, split open
  - olive tapenade (directions below)
- ¼ lb sliced Gallo Salame
- ¼ lb sliced Gallo Salame Pepperoni
- 4 slices provolone cheese
- ¼ cup grated mozzarella
  - oven roasted tomato (8 slices fresh tomato, brushed with olive oil and roasted in oven for 5 minutes at 400°)  
or 8 slices fresh tomato
- 4 leaves fresh basil, chopped
  - sprinkle of oregano, garlic powder and parsley
  - salt and pepper
  - extra virgin olive oil

#### **Olive Tapenade**

- 1 cup pitted kalamata olives or other black olives
- 2 tbsp. capers
- 3 cloves garlic, peeled
- 3 tbsp. chopped fresh parsley
- 1 tbsp. lemon juice
- 2 tbsp. rice wine vinegar
- 2 tbsp. olive oil
  - salt and pepper to taste

### DIRECTIONS

#### **Panini**

1. Layer salame, tapenade, provolone, pepperoni, tomato, mozzarella, basil and spices.
2. Brush outside of bread with olive oil, then grill until golden brown and cheese seems melted. Cut in half.

#### **Tapenade**

1. Place the garlic cloves into a blender or food processor; pulse to mince.
2. Add the olives, capers, parsley, lemon juice, vinegar and olive oil.
3. Blend until everything is finely chopped. Season to taste with salt and pepper.

*Makes 2 Paninis*