



“BBT” BOCCONI, BASIL & TOMATO PANINI

INGREDIENTS:

1 slice	-	Ciabatta bread, ½ " lengthwise
1 tsp.	-	Garlic Oil – see recipe below
4 oz.	-	Fresh mozzarella, sliced 1/4"
2oz.	-	Tomato, sliced 1/8"
1/4 oz.	-	Fresh basil leaves, julienne
1/4 tsp.	-	Balsamic vinegar

TO PREPARE:

1. Brush the garlic oil over one side of the bread.
2. Cut the bread in half to make two equal pieces.
3. Begin layering the ingredients in the following order: bread, fresh mozzarella, tomato, basil and splash of the balsamic vinegar.
4. Close the sandwich, place panini on the center of the preheated (400⁰ F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
5. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
6. Remove the sandwich from the grill, cut in half on a diagonal and serve warm

GARLIC OIL

INGREDIENTS:

1 cup	-	Olive oil
2 cloves	-	Fresh garlic

PROCEDURE:

1. Place oil and garlic in a saucepan and simmer over medium heat for 15 minutes.
2. Allow the oil to cool and strain into a storage container.
3. Cover, label, date and refrigerate until ready to use.