



## FONTINA TOAST

### **INGREDIENTS:**

- |         |   |                                      |
|---------|---|--------------------------------------|
| 1 slice | - | Ciabatta Bread, sliced ½ “lengthwise |
| 1 ts.   | - | Garlic oil – see recipe below        |
| 2 oz.   | - | Imported Fontina, sliced 1/16”       |
| 2 oz.   | - | Roasted Peppers, Julienne            |
| 1 oz.   | - | marinated mushrooms, sliced 1/8”     |

### **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, Fontina, roasted peppers, and mushrooms.
4. Close the sandwich and place the panini on the preheated panini grill (400<sup>0</sup> F). 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, making sure the bread does not stick.
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.