



## FORTISSIMO PANINI

### Ingredients:

- 4 round or square flat focaccia bread
- Extra-virgin olive oil
- 4 large thin slices of prosciutto
- 4 oz. fresh mozzarella cheese
- ¼ lbs. fresh mushrooms, sautéed
- 6 marinated artichoke hearts, sliced
- 1 sliced ripe tomato
- Dried oregano
- Salt & freshly ground black pepper to taste

### TO PREPARE:

1. Slice round or square flat focaccia bread in half.
2. Baste with extra-virgin olive oil
3. Place all the ingredients on the bottom half of bread
4. Close the sandwich, place panini on the center of the preheated (400<sup>0</sup> 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