



## **RUSTICA PANINI**

### **Ingredients:**

- Italian bread or baguette
- Extra-virgin olive oil
- 3-4 ounces' fontina, thinly sliced
- 4 slices of smoked turkey
- 8 marinated mushrooms, sliced
- 8 strips of marinated red peppers
- Salt & freshly ground black pepper to taste

### **TO PREPARE:**

1. Slice Italian bread or baguette 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