



TOSCANO PANINI

Ingredients:

- 4 crusty round rolls or sandwich rolls
- Extra-virgin olive oil
- 2 Tbs. lemon juice
- 2 Tbs. chopped cilantro
- 5 oz. softened goat cheese
- 1 garlic clove, finely chopped
- 2 roasted sliced red peppers
- Salt & freshly ground black pepper to taste

TO PREPARE:

1. Slice crusty round rolls or sandwich rolls 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 (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