

Filone Calabrese Sandwich

(Makes 1 Serving)

Ingredients Per Sandwich

1 loaf Backerhaus Veit Ciabatta Filone cut into 4 sandwich size pieces

4 or 5 slices dry cured prosciutto

2 Bocconcini cheese sliced.

1 washed and dried medium size Portobello mushroom thinly sliced.

5 ml - pesto.

30 ml - Sundried tomatoes, julienne strips

1 leaf fresh green leaf lettuce.

Instructions:

Cold servings:

1. Slice the bread lengthwise once.
2. Cover the bottom slice with green leaf lettuce.
3. Layer bocconcini cheese and sliced Portobello mushrooms.
4. Sprinkle sundried tomatoes over bottom slice.
4. Roll prosciutto and apply lengthwise.
5. Spread pesto onto top slice and put on top of sandwich.

Variation: You may substitute a seasoned olive oil for the pesto to taste.

