

Panini Sandwiches

Panini Caprese

Servings: Makes 2 Panini sandwiches.

Ingredients

1 large ball fresh mozzarella, about 1/2 pound
4 slices Backerhaus Veit Pane Panini Sandwich Bread
Extra virgin olive oil
2 medium tomatoes, ripe but firm, cored and sliced
Salt and freshly-ground black pepper to taste
Dried oregano
8 basil leaves

Required Tools - Panini grill or broiler

Directions

1. Grill the inside of the bread lightly, which keeps the Panini crisp.
2. Cut the mozzarella in slices and place on folded clean tea towels.
3. Place bread on a grill or under a hot broiler, until lightly toasted. Drizzle both sides of the bread with olive oil.
4. Arrange tomatoes on bottom halves of rolls. Season with salt and pepper, a sprinkling of oregano, and a drizzle of olive oil.
5. Arrange the mozzarella on top of the tomatoes. Season again with salt, pepper, oregano, and olive oil.
6. Top with the whole basil leaves.
7. Cover with the top with an additional slice of Pane Panini.

Fontina "Toast"

Servings: Makes 2 "toasts". A "toast" is the Italian version of a grilled cheese sandwich. Besides cheese, there may be prosciutto, marinated mushrooms, roasted peppers, or artichokes. In this recipe, thin slices of fontina are topped with marinated red peppers and mushrooms, then the "toast" is grilled until the cheese melts.

Ingredients

3 to 4 ounces imported Italian fontina cheese, thinly sliced to fit the bread
4 slices Backerhaus Veit Roasted Garlic Panini
8 thin strips of marinated red peppers
8 marinated mushrooms, sliced
Salt and freshly-ground black pepper
Tools Required: panini grill or broiler

Directions

1. Arrange the fontina on 2 slices of bread.
2. Arrange peppers and mushrooms over the cheese.
3. Cover with the remaining 2 slices of bread.
4. Use a panini grill and cook until the cheese melts and the bread is golden.

Alternatively, place the toasts on a hot, lightly-oiled stovetop grill and weight down with a heavy pan. Cook, turning once, until the cheese melts and both sides of the bread are golden brown and marked by the grill.

Grilled Chicken and Peperonata Panini Sandwich

Makes 2 sandwiches

Ingredients

2 single chicken breasts, preferably free-range
1/2 cup water
Salt and freshly ground black pepper
4 sprigs rosemary
2 tablespoons extra virgin olive oil
Pinch hot red pepper flakes
1 small onion, sliced
1 red & 1 yellow bell pepper, cored, seeded and cut into thick strips
6 kalamata black olives, pitted and cut in half,
1 tablespoon capers
4 slices Backerhaus Veit Multigrain Panini
2 garlic cloves - peeled and cut in half
8 very fresh basil leaves

1. Place the chicken breasts skin side up in a medium sauté pan and add water. Season the chicken with salt and pepper and place the herb sprigs over the chicken. Cook covered over medium-low heat for 15 - 20 minutes, or until just firm. Turn off the heat and let the chicken cool in the pan.
2. In a medium sauté pan, add olive oil, hot red pepper flakes and onion. Sauté over medium-low heat for about 8 minutes stirring often. Add the peppers and continue to cook, covered, until the peppers are tender. Near the end, stir in the olives and capers. Season with salt and pepper to taste.
3. When the chicken is cool enough to handle, remove the skin, bones and any fat or cartilage. Separate each breast into 3 fillets. Cut diagonally into 1/2-inch-thick pieces.
4. Toast bread on both sides, preferable over a grill (or a stovetop cast-iron grill), or place under a hot broiler. Lightly rub one side of each slice of bread with the cut garlic cloves.
5. Lay out 2 slices of the bread. Arrange the chicken on top of the bread. Top with the pepper mixture. Coarsely chop the basil and sprinkle over the peppers. Cover with the remaining 2 slices of bread.

Panini with Gorgonzola and Greens

Makes 2 sandwiches

Ingredients:

1/2 cup each thinly sliced escarole, endive, and radicchio
1 teaspoon extra virgin olive oil
2 teaspoons imported red wine vinegar
Salt and freshly ground black pepper
4 slices Backerhaus Veit Flax and Oat Panini
2 ounces Gorgonzola softened at room temperature.

A salad of greens, Gorgonzola, croutons, and dressing is transformed into a panino.

The recipe calls for a combination of endive, escarole, and radicchio, but you can use any mix of crisp, tangy salad greens. Dressed with olive oil and vinegar, the greens top bread spread with Gorgonzola.

Directions:

1. Place the greens in a small bowl and dress with the oil, vinegar, and salt and pepper to taste. Toss well.
2. Spread 2 slices of Backerhaus Veit Flax and Oat Panini bread with Gorgonzola.
3. Top with the greens and drizzle with any dressing left in the bowl.
4. Cover the remaining bread and press down lightly.

