

PANGAEA

Tuna Panini

4 sandwiches

14 oz. cooked flaked tuna
2 oz. diced olives
2 oz. diced roasted red pepper
2 oz. capers
1 Tbs. chopped parsley
2 Tbs. olive oil
salt and pepper to taste
lemon juice to taste
lettuce, sliced tomato, mayo as needed

Directions:

Mix all ingredients in a bowl. Season to taste.
Spread desired amount of mayo on your choice of bread.
Put tuna mixture on bread.
Press in a countertop grill or panini press until bread is toasted.
Add lettuce and tomato.

Amount of ingredients may vary depending on the size of bread you choose to use.

Grilled Vegi Panini

2 portions

Marinade

¼ cup soy sauce
¼ cup balsamic vinegar

4 grilled thin slices of eggplant
8 grilled thin slices of zucchini
6 oz. roasted red pepper
4 oz. provolone cheese
sundried tomato mayo
2 oz. olive tapenade
2 oz. arugula
1oz. thinly sliced red onion
pesto as needed

your choice of bread

Directions:

Toss eggplant and zucchini in marinade immediately before grilling.

Spread sundried tomato mayo, olive tapanade, and pesto on bread.

Place grilled vegetables, roasted red peppers and provolone cheese on bread.

Put sandwich in a panini press or countertop grill until cheese is melted.

Remove sandwich from grill and add arugula and sliced onions to sandwich.

Amount of ingredients used varies per sandwich depending on the size of bread that you choose to use.

Chocolate Panini

2 sandwiches

4 oz. milk chocolate chips

sliced Challah bread

whipped cream

Directions:

Place chocolate chips on bread. Leave a ¼ in around the edges free of chips.

Put a second piece of bread on top of the chips.

Put sandwich in a panini press or countertop grill for approximately one minute, until bread is toasted and chocolate melted.

Served sliced in half garnished with whipped cream and fresh seasonal fruit.

Fresh Tomato & Mozzarella Panini

2 sandwiches

3 oz. fresh mozzarella

6 thick slices of tomato

pesto

2 oz. arugula

salt and pepper to taste

bread of your choice

Directions:

Spread pesto on bread to your liking.

Put mozzarella and tomato on your bread and season with salt and pepper.

Toast in a panini press or countertop grill until toasted and hot.

Put arugula on sandwich and eat!

Pesto

1 lb. basil

4 oz. parmesan cheese

1 qt. olive oil blend

salt to taste

1.5 gallons boiling water

salt to taste (enough to make the water taste like the sea)

ice bath

Directions:

Put basil in rapidly boiling water for 50 seconds or until wilted and a bright green.

Place directly into an ice bath. Remove from ice bath and squeeze out water.

Place in blender with parmesan cheese and half of the oil.

Blend; slowly add the rest of the oil and season with salt and pepper.

This recipe makes a restaurant-sized batch of pesto. You can make one half or one quarter of this recipe. Any extra pesto should be refrigerated with a light covering of olive oil and will keep a week or so.