

PRESSED BIKINI SANDWICH

Serving Size: 1 Sandwich

INGREDIENTS

- 1 Whole Cristal Bread or Ciabatta loaf 8 inches in length
- 12 slices Ibérico Chorizo
- 3 Piquillos, opened, seeds removed
- 4 Tbsp Stracciatella*
- 1 Tbsp Honey

METHOD

1. Split a loaf of cristal or ciabatta in half lengthwise. Place the Ibérico Chorizo on one half and the piquillo peppers on the other.
2. Spread the stracciatella over the Ibérico Chorizo and close the sandwich.
3. Toast the sandwich on a flat griddle or panini press with olive oil, for 5 minutes on each side. The sandwich should be melty and crunchy.
4. Cut the sandwich into four triangles and arrange on the wood board lined with brown paper.
5. Drizzle liberally with honey.

* Chef's note: Stracciatella can usually be purchased at stores like Whole Foods. You can substitute with burrata if you can't find stracciatella.

