

GRANQUESO *and* SERRANO HAM PANINI

Chef John Hogan, Keefer's, Chicago, Illinois

Yield: 2 sandwiches

ingredients

Spanish Tapenade

- 10 Spanish black olives, pitted
- 4 piquillo peppers
- 1/2 clove garlic, minced
- 1 teaspoon lemon zest
- 1/4 cup almonds, slivered
- 1 teaspoon Aleppo pepper
- 3 tablespoons flat leaf parsley (leaves only)
- 3 tablespoons extra virgin olive oil
- Salt, pepper, and Tabasco® to taste

Panini

- 5 ounces Serrano ham, thinly sliced
- 4 ounces **GranQueso**, sliced
- 2 small flat ciabatta rolls, split
- 1 teaspoon extra virgin olive oil

method

Spanish Tapenade

- Add all ingredients to a food processor and pulse to a medium chop (any leftover tapenade should be refrigerated).

Panini

- Layer ham and cheese on bottom half of ciabatta rolls, and liberally spread tapenade on top half of rolls.
- Brush outside of rolls with extra virgin olive oil and grill on a Panini press for 2 – 4 minutes or until cheese is fully melted.

