



*Decadent
Italian Hero*

*Chilled, grilled, panini-style –this sandwich is hard to resist.
Serves 4.*

Ingredients:

- 1 large garlic clove, sliced
- 2 tbsp (30 ml) olive oil
- 1 loaf Italian bread or 2 (9 inch/23 cm) square focaccia loaves
- ½ lb (250 g) soft blue cheese
- ¼ lb (125 g) each thinly sliced Freybe German Salami, Italian Mortadella, Capiccolli, and Pizza Pepperoni
- Curly leaf lettuce
- ¼ lb (125 g) Provolone or Taleggio cheese, sliced or coarsely grated
- 1 large roasted red pepper, cut into thick ribbons
- 6 pepperoncini, optional
- 4 flat anchovies, chopped (optional)
- White wine vinegar
- Hot pickled peppers (optional)

To prepare:

1. Heat garlic and oil in a microwave safe dish or in a small saucepan to blend flavours. Cut bread in half, lengthwise. Strain garlic from oil and lightly brush cut sides of bread with flavored oil. Spread bottom half of bread with blue cheese. Layer lettuce leaves over top.
2. Evenly arrange slices of Capiccolli and Mortadella over top of lettuce. Then apply a layer of Provolone cheese slices. Top with slices of Salami and Pizza Pepperoni. Garnish with roasted red pepper strips. Spice it up with some pepperoncini and anchovies, for a real flavour hit.
3. Lightly sprinkle with a few drops of white wine vinegar and cover with top of bread. Wrap tightly in plastic wrap or foil and refrigerate for no longer than 2 or 3 hours. Cut into wedges and serve with hot peppers if you wish.