



Italian Chamber of Commerce of Ontario - 622 College Street - Suite 201 F – Toronto, ON - M6G 1B6
Tel: +1-416-789-7169 - Fax: + 1-416-789-7160 - www.italchambers.ca

Italian Chamber of Commerce of Ontario (Italian offices) Milano - Udine - Verona

PLT Panino

Makes 4 Sandwiches

16 Slices	Longo's Prosciutto di Parma DOP
4 Pcs.	Roma Tomatoes – Small dice
12 pcs.	Chives – Cut very thin
8 Leaves	Basil – Cut very fine
2 Tbl.	Longo's Olive Oil
2 Cups	Longo's Baby Arugula
2 Balls	Burrata Cheese
4 Pcs	Focaccia – 3" x 6"

Preheat oven to 325°F.

Place Prosciutto in a single layer on a parchment lined baking tray.

Cook in oven for +/- 20 minutes, until Prosciutto is dry and crispy.

Remove from parchment paper and set aside.

Mix the diced tomatoes with the chives, basil and olive oil.

Season with salt and pepper to taste.

On the bottom piece of bread spread the burrata cheese.

Next add a layer of the tomato salsa, pressing it into the cheese.

Add a layer of the baby arugula.

Place 4 slices of the crispy Prosciutto on top of the arugula.

Cover with the top piece of the bread, slice diagonally and serve.



Italian Chamber of Commerce of Ontario - 622 College Street - Suite 201 F – Toronto, ON - M6G 1B6
Tel: +1-416-789-7169 - Fax: + 1-416-789-7160 - www.italchambers.ca

Italian Chamber of Commerce of Ontario (Italian offices) Milano - Udine - Verona

Vegetariano

Makes 4 sandwiches

- 4 Pcs. Crusty Buns
- 1 Pc. Onion – Cut into very fine strips
- 1 Pc. Zucchini – Cut lengthwise into ¼” wide strips.
- 2 Tbl. Longo’s Olive Oil
- 1 Jar Longo’s Roasted Peppers – Drained and cut into ¼” wide strips
- 1 Jar Longo’s Olive Tapenade
- 4 Oz. Pecorino Cheese – Grated
- 1 Head Fennel – Shaved very thin and submerged in a bowl of cold water
- 1 Pc. Lemon
- 2 Tbl. Longo’s Olive Oil

Place cut onions into a pot with 1 Tbl. water and a pinch of salt and pepper.

Over very low heat cook onions stirring often until soft and dark brown, about 30 min.

Remove from heat and set aside.

Drizzle zucchini with olive oil and a pinch of salt and pepper.

Grill on the BBQ or a grill pan until soft and slightly charred.

Assemble the sandwich by layering the olive tapenade, pecorino, roasted pepper, grilled zucchini, caramelized onion and shaved fennel in that order.

Drizzle with olive oil and grate the zest of lemon on top.

Cover with the top of the bun and press gently, then cut diagonally and serve.