

Three Cheese Panini with Sun-dried and Fresh Tomato Pesto and Arugula

For Panini

1 New French Bakery Ciabatta Loaf baked, using package directions, cooled and split in half leaving one side hinged
good quality live oil such as Italian Castello di Ama
several slices of fresh mozzarella
several slices of Fontina cheese
several slices smoked mozzarella
several slices of provolone
A few handful of fresh arugula tossed with olive oil and salt and pepper.

Drizzle bread with olive oil. Layer mozzarella, top with about 1/3 cup of pesto. Layer Fontina then the same amount of pesto, finish with smoked mozzarella or provolone

Close sandwich, press together. If making in advance wrap tightly with plastic wrap and store in the refrigerator.

Heat a panini press or George Forman grill. Place sandwich on grill, if using the George Forman place something heavy on the top after closing. Cook/grill the sandwich until cheese is melted about 5 minutes. Carefully open sandwich and layer dressed arugula and close up the sandwich. Slice and serve.

Sun-dried and Fresh Tomato Pesto

1 large garlic clove
¼ cup parmesan cheese
1/3 cup fresh basil leaves
2 ounces semi sun dried tomatos
¾ cup grape tomato
1 tablespoon toasted pine nuts
2 ounces olive oil
Pulse in processor

This panini is great cooked on an outside grill, The grill add just a slight smoky flavor. Watch carefully as to not burn the bread.
Add proscuitto or an imported ham.
Try any cheese combination.

Extra pesto? Try:

- Stir the pesto into hot pasta.
- Add a bit of cream to the pesto for a creamy pasta sauce.
- Add the peso to cold pasta or Italian couscous for a salad, add olives, salame and mozzarella cheese.
- Make some polenta according to thepacakge instructions, stir in about a ½ cup of mascarpone cheese at the end, top with the tomato pesto.

- Top a fried or poached egg with the tomato pesto and sprinkle with parmesan cheese.
- Add the pesto to an omelette along with some bacon or crispy pancetta.
- Serve the pesto on grilled steak or chicken or even top a burger.