Mortadella, Fior di Latte & Pistachio Panino with Piparra



Serves: Makes 6 substantial panini
Prep Time: 15 mins
Cook Time: 10 mins

Ingredients

- 6 ciabatta or schiacciata rolls (about 110–120g each)
- 450g well drained and sliced Montefiore Fior di Latte
- 360g thinly sliced mortadella
- 70g toasted and roughly chopped pistachios
- 90g drained and patted dry piparra peppers
- 35ml extra virgin olive oil
- 1 finely grated zest only lemon
- 1g black pepper

Method

STEP 1

Drain and slice the Fior di Latte, then blot gently. Drain the Piparra well.

STEP 2

Split the rolls and brush the cut surfaces lightly with olive oil.

STEP 3

Layer each panino with Fior di Latte and generous loose folds of mortadella. Add toasted pistachio and black pepper.

STEP 4

Toast in a panini press until the bread is crisp and the Fior di Latte has softened and begun to melt.

STEP 5

Open briefly and add Piparra plus a very small amount of fresh lemon zest. Close and cut on the diagonal for serving.