

GRANQUESO[®] *and* SERRANO HAM PANINI

Chef John Hogan, Keefer's, Chicago, IL

Yield: 2 sandwiches

method:

- Prepare Spanish Tapenade (recepte below).
- Layer ham and **GranQueso[®]** 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 has fully melted.

SPANISH TAPENADE

method:

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

ingredients:

Panini

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

Spanish Tapenade

- 10 Spanish black olives, pitted
- 4 piquillo peppers
- ½ clove garlic, minced
- 1 teaspoon lemon zest
- ¼ 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