



## **PANINI FRESCO**

*Homemade panini with grilled eggplant, fresh tomatoes, arugola and buffalo mozzarella  
drizzled with traditional extra virgin olive oil  
(serves four)*

### **Ingredients:**

- 1 Large Eggplant, cut in to 12 slices (approximately ½ inch slices)
- 1 Cup Tablespoons Tradizionale Extra Virgin Olive Oil
- 1 Tablespoon of Sea Salt
- 8 Slices of Hardcrusted Italian Bread
- 1 Clove of Garlic
- 2 Cups of Mixed greens
- 3 Roma Tomatoes, ¼ inch slices
- 8 Ounces of Fresh Buffalo Mozzarella (substitute any fresh mozzarella)

### **To Prepare:**

Place eggplant slices on a baking sheet, brush both sides with extra virgin olive oil. Sprinkle with sea salt. Let sit for 20 minutes then drain.

Preheat oven to 375°. Transfer eggplant slices to a skillet on medium heat or a hot grill. Cook for 2 minutes on each side. Return to baking sheet and finish in the oven for 5 minutes.

Brush bread slices with extra virgin olive oil. Toast lightly then rub liberally with the garlic clove. Top half of the slices with the eggplant, then mixed greens, tomato slices and fresh mozzarella. Finish with a drizzling of extra virgin olive oil before topping with the other bread slice.

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