



# From the Culinary Company Kitchen

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## Assorted Panini Bites

Yield: 12-16 portions

INGREDIENTS	AMOUNTS
Focaccia	8" square
Olive Oil	1 ½ Tbsp
Gruyere cheese, thin slices	¾ lb
Smoked ham, thin slices	¼ lb
Roasted red pepper	½ lb
Smoked turkey, thin slices	¼ lb
Tomato Aioli	As needed

### Process

1. Preheat the oven to 350°
2. Cut the focaccia into thirds, then cut each third in half horizontally
3. Arrange the three bottom pieces cut side up and drizzle with olive oil.
4. Cover all three with cheese slices
5. Cover 1 cheese layer with the ham, the second with the turkey and the third with the 2" wide roasted red pepper strips
6. Drizzle the three remaining top pieces with olive oil and place 1 on top of the ham and 1 on top of the roasted red peppers, oil side down. Spread the last piece with the tomato aioli and place it aioli side down on the turkey.
7. Wrap the Panini individually in aluminum foil and bake until the cheese melts, about 20 minutes.
8. Remove from the oven and unwrap. Cut each Panini in half lengthwise, and then cut each strip into 8 pieces, each 1" square.
9. Arrange on a platter and serve at once