



Italian Chamber of Commerce of Ontario - 622 College Street - Suite 201 F - Toronto, ON - M6G 1B6
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The Authentic Italian Table – Il Panino Gourmet

Sept. 22, 2020

Michelin Star Chef Claudio Sadler

(illustrations by Chef Claudio Sadler)



Panino Due-In-Uno

(makes 24 buns)

Due to the availability of products and the inherently particular nature of bread making, Chef Sadler's recipe has been modified for use with Canadian ingredients. Chef Sadler and Chef Fracchioni collaborated virtually in our test kitchen to develop the following version which maintains the quality and integrity of Chef Sadler's vision for this gourmet panino.





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For the bread:

| | |
|--------|--------------------------|
| 200 g | Whole Wheat Flour |
| 1 kg | '00' Flour W320 Strength |
| 500 g | '00' Flour W180 Strength |
| 1100 g | Water |
| 190 g | Sourdough Starter |
| 10 g | Dry Yeast |
| 35 g | Sea Salt |
| 70 g | Grapeseed Oil |

- 1.) Spread the whole wheat flour onto a baking tray lined with parchment paper.
- 2.) Cook flour in oven at 200°C stirring often until very dark brown, about 20 minutes.
- 3.) Remove from the oven and let cool.
- 4.) Sift the flours together, add the water and mix gently until combined.
- 5.) Let stand covered at room temperature for 50 minutes.
- 6.) Add the sourdough starter, and the yeast and knead.
- 7.) Slowly add the salt, kneading in between.
- 8.) Add the oil and knead, then transfer to a mixer fitted with a dough hook.
- 9.) Mix on low speed until dough is smooth and completely mixed.
- 10.) Proof the dough in an oiled bowl at 30°C for 2 hours.
- 11.) Remove the dough, fold it 3 times then proof again in an oiled bowl for 1 hour.
- 12.) Remove the dough and portion into 150 g balls.
- 13.) Round each ball and proof at 5°C for 12 hours.
- 14.) Remove from the fridge and let proof at 25°C for 2 hours or until dough balls have increased in volume by 50%.
- 15.) Heat oven to 260°C.
- 16.) Place dough onto a pre-heated aluminum tray, lower heat to 205°C and bake for 15 min.





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For The Panino Ingredients:

| | |
|-------|----------------------------|
| 380 g | Bresaola |
| 5 g | Truffle Paste |
| 150 g | Robiola Cheese |
| 70 g | Mushrooms Preserved in Oil |
| 100 g | Iceberg Lettuce - shredded |
| 4 pcs | Zucchini Flowers |
| 2 tbl | Olive Oil |

- 1.) Thinly slice the Bresaola.
- 2.) Mix the truffle paste with the Robiola.
- 3.) Cut the mushrooms into thin slices.
- 4.) Clean and open the zucchini flowers.
- 5.) Cut and toast the bread.

To Assemble Panino:

- 1.) Spread the truffled cheese on both pieces of the bread.
- 2.) Put shaved iceberg lettuce on the bottom half of the bun, top with the Bresaola.
- 3.) Add the mushrooms and olive oil.
- 4.) Place a layer of the zucchini flowers on top of the mushrooms.
- 5.) Cover with the top half of the bun and serve.





Panino Aia
(Serves 10 people)

ORIGINAL RECIPE BY CHEF CLAUDIO SADLER

For The Bread:

| | |
|-------|--------------------|
| 1 kg | All Purpose Flour |
| 500 g | Pastry Flour |
| 900 g | Water |
| 140 g | Sourdough Starter |
| 3 g | Brewer's Yeast |
| 35 g | Salt |
| 70 g | Sunflower Seed Oil |

- 1.) Gently mix the flour and water together without kneading, cover and set aside at room temperature for 50 minutes.
- 2.) In two stages add the sourdough starter, yeast and salt, kneading lightly after each step.
- 3.) Add oil to the dough and knead until you achieve a smooth and homogenous dough.
- 4.) Form into a large ball and place in oiled bowl at 30°C for 2 hours and 18 minutes.
- 5.) Lightly knead the dough and fold into thirds, then rest again for 1 hour.
- 6.) Shape the dough into 3 Baguettes, and proof for 3 hours at 5°C.

7.) Place on a pre-heated baking tray and bake at 250°C for 15 minutes.

For The Panino Ingredients:

| | |
|---------------|-------------------------|
| 4 Pcs | Eggs |
| 600 g | Turkey Breast |
| 200 g | Squacquerone Cheese |
| 150 g | Ricotta |
| 1 tsp | Curry Powder |
| 4 tbl | Extra Virgin Oliver Oil |
| 6 to 8 Dashes | Worchester Sauce |
| 60 g | Mayonnaise |
| 40 g | Taggiasche Olives |
| 30 g | Grana Padano - grated |
| 100 g | Pop Corn |
| 2 Leaves | Iceberg Lettuce |

- 1.) Place the eggs in the freezer at -20°C for 24 hours
- 2.) Remove from the freezer and thaw in the fridge for 12 hours
- 3.) Wipe the shell and remove the shell under cold running water.
- 4.) Slice the eggs into thin slices.
- 5.) Season the turkey breast with salt and pepper, sear in a hot pan until a dark brown crust is formed.
- 6.) Remove from the pan and seal in a vacuum bag.
- 7.) Steam the turkey in the bag at 72°C for 1 hour.
- 8.) Remove from the bag and let cool.
- 9.) Mix the Squacquerone and Ricotta together and season with curry powder, a drizzle of olive oil, Worchester sauce and salt and pepper to taste.
- 10.) Place olives in boiling water for 5 minutes. Drain and wash them in hot water.
- 11.) Pat them dry and place on parchment lined baking tray. Roast them at 63°C for 3- 4 hours.
- 12.) Remove from the oven and let them cool.



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13.) Once cool, grind the olives into a powder.

To Assemble Panino:

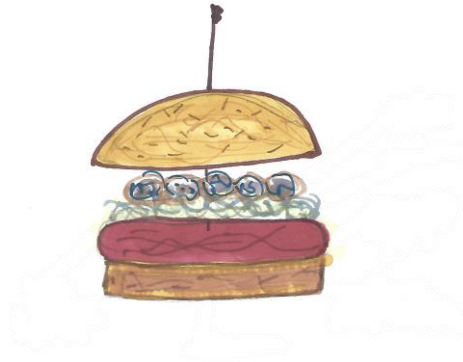
- 1.) Slice and toast the bread.
- 2.) Cover both slices with the cheese mixture.
- 3.) Place lettuce on the bottom slice of bread.
- 4.) Slice the turkey and place it on top of the lettuce.
- 5.) Add a little mayonnaise and the sliced eggs.
- 6.) Add the dried olive powder, the popcorn, and the Grana Padano cheese.
- 7.) Top with the remaining piece of bread and serve.





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Panino Maremma

(Serves 4)

ORIGINAL RECIPE BY CHEF CLAUDIO SADLER

For The Bread:

| | |
|-------|----------------------------|
| 500 g | '00' Flour, W 180 Strength |
| 150 g | Chickpea Flour |
| 25 g | Brewer's Yeast |
| 300 g | 3.25% Milk |
| 50 g | Salted Butter - melted |
| 7 g | Salt |
| 60 g | Sugar |
| 1 pc | Egg White |
| 2 tsp | Fennel Seeds |

- 1.) Sift together the flours and mix the yeast with the milk.
- 2.) Add the milk to the flours and mix together.
- 3.) Add the sugar, butter and salt.



- 4.) Transfer to a mixer fitted with a dough hook and knead until the dough is smooth.
- 5.) Rest the dough covered at 30°C for 2 hours, or until it doubles in size.
- 6.) Transfer to a floured working surface and roll out with a rolling pin.
- 7.) Portion into 150 gr. balls, rounding them.
- 8.) Place on a parchment lined baking tray and brush with egg whites.
- 9.) Sprinkle fennel seeds on top.
- 10.) Bake at 190°C for 15 minutes.

For The Panino Ingredients:

For the lamb burger:

| | |
|-------|-------------|
| 500 g | Ground Lamb |
| 4 tbl | Milk |
| 50 g | Breadcrumbs |
| 50 g | Mustard |
| 70 g | 35% Cream |

- 1.) Mix the milk and breadcrumbs together to hydrate the breadcrumbs.
- 2.) Mix with the meat, mustard and cream.
- 3.) Portion into 150 gr. patties and refrigerate until needed.

For the Provolone sauce:

| | |
|-------|---------------------------|
| 130 g | Provolone Cheese – grated |
| 35 g | Grana Padano – grated |
| 80 g | 2% Milk |
| 70 g | 35% Cream |
| 1 tsp | Xanthan Gum |

- 1.) Place all the ingredients except the xanthan gum in a double boiler and cook at 70°C for 15 minutes.



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- 2.) Remove and puree in a blender until smooth, adding the xanthan gum as it purees.

For the Mayonnaise:

80 g Mayonnaise
10 g Grainy Mustard

- 1.) Mix the two ingredients together.

For the other ingredients:

1 pc Eggplant – cut thin and grilled
2 heads Curly Endive – washed and trimmed
2 tbl Olive Oil
1 tbl Balsamic Vinegar
4 portions French Fries

To Assemble Panino:

- 1.) Cut the buns and lightly toast.
- 2.) On the bottom half spread mayonnaise, then add the burger.
- 3.) Drizzle a little of the sauce on top of the burger.
- 4.) Cover with the grilled eggplant and endive. Drizzle with olive oil and balsamic.
- 5.) Place the top half of the bun on top and serve with French fries and the remaining Provolone sauce.

