



Panino Di Montagna

Serves 4

4 pcs.	Focaccia Buns, About 4"x 4"
16 slices	Speck Alto Adige I.G.P.
8 slices	Montasio D.O.P.
80 gr.	Baby Arugula leaves
1 tbsp.	Good Quality Olive Oil
	Salt And Pepper

1. Slice the bread in half and place with the cut sides up on a cutting board.
2. On the bottom side of the bun, place 1 slice of Montasio.
3. On top of that, place a little bit of the arugula (about 1/8th of the total amount).
4. Drizzle with a little bit of olive oil, salt and pepper.
5. Place 2 pieces of Speck on top of the arugula.
6. Place the equal amount of arugula on top of the Speck, and dress with olive oil, salt and pepper.
7. Place a second slice of cheese on top of the arugula, and top with the other piece of the bun.
8. Heat a grill pan over medium heat and place the panino in the pan.
9. Place a heavy pan on top of the panino to squish it down, a small cast iron pan works very well for this.
10. After about 2 minutes, check the bottom of the panino for nice dark grill marks.
11. Rotate the panino in the pan and press again, cooking another 2 minutes.
12. Flip the panino over and repeat the process, turning the panino halfway through.
13. Remove from the pan, cut in half diagonally, and serve.





Insalata Seria

Serves 4

100 gr.	Baby Arugula
50 gr.	Roasted Peppers – cut into 1/8" thick slices
4 pcs.	Artichoke Hearts – cut into small segments
4 slices	Speck Alto Adige I.G.P. – cut into ¼" wide strips
25 gr.	Toasted Pistachio nuts
20 gr.	Montasio D.O.P. shaved with a vegetable peeler
15 gr.	Chickpeas – cooked
10 gr.	Mixed Olives – pitted
12 pcs.	Grape Tomatoes – cut into quarters
4 tbsp.	Good Quality Olive Oil
1 pc.	Lemon – juiced
1 tsp.	Red Wine Vinegar

1. Place all the arugula into a mixing bowl.
2. Add the remaining ingredients except the olive oil, lemon juice and red wine vinegar, reserving a small amount of each of the ingredients for the final plating.
3. Toss all the ingredients together trying to get them well incorporated.
4. Drizzle in the red wine vinegar, lemon juice, half of the olive oil and some salt and pepper and toss again.
5. Place the salad in the middle of a plate, trying to mound the salad very high.
6. Sprinkle the remaining ingredients around the base of the salad and on top of the mound.
7. Drizzle with the remaining olive oil and serve immediately.

Recipes by
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