



gran  
gusto  
italiano



## *Authentico*

For a great appetizer, arrange slices of cantaloupe together with San Daniele prosciutto. Alternate bites to savour the full delights of this sweet/salty combination.

Add a taste of Italy to any green salad by adding cubed San Daniele mortadella.



***Our tradition.  
Your inspiration.***

### **MILANO**

#### **1 portion:**

1/3 baguette  
4 slices San Daniele Prosciutto (thinly sliced)  
57 g (2 oz) Bufala mozzarella (sliced)  
2 tbsl Mastro olive oil  
30 g (1 oz) arugula leaves  
4 drops Mastro balsamic vinegar  
salt and pepper to taste

#### **Method:**

- Split baguette lengthwise.
- Arrange Prosciutto and mozzarella on bottom half and top with other half of baguette.
- Brush outside of baguette with some of the olive oil.
- Press in panini grill till lightly browned.
- While panini is grilling toss the arugula with olive oil, balsamic and salt and pepper.
- Open panini and arrange arugula over top of mozzarella.
- Close panini, cut in half and serve.

Bufala mozzarella may be replaced with "Fior di latte" or other fresh mozzarella.

*great Italian taste*

