



Prosciutto and mozzarella panini

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### Serves 2

4 slices of sourdough or good white crusty bread

6 slices of prosciutto

a small bunch of basil, leaves picked

1 ball of mozzarella, sliced into thin rounds

2 tomatoes, washed and thinly sliced

sea salt and freshly ground black pepper

olive oil

Preheat your panini & grill pan to medium hot.

Lay the slices of bread out on a board and drizzle with olive oil. Lay 3 slices of prosciutto on 2 of the slices of bread and top with the basil leaves and the mozzarella. Lay the tomatoes on top of the basil and mozzarella and season well with salt and pepper.

Top the sandwiches with the remaining 2 slices of bread and then place them side by side in the preheated griddle pan. Press down gently on the sandwiches with the press to make sure the bread is pushed right down against the bars of the panini & grill pan and toast for two minutes.

Turn the sandwiches over, press down again with the press and cook for 2 minutes more or until the bread is nicely toasted and the cheese inside the sandwich is melted and gooey.

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