

Sandwich No. 6

Ingredients for Dough:

- Flour - 1000 grams
- Water - 650 grams
- Starter - 250 grams
- Salt - 20 grams
- Semolina flour for baking

For assembly:

- 2 slices belgioioso provolone
- Roasted red peppers
- Artichoke
- Sopressata Dolce
- 18-month aged Prosciutto di Parma
- Basil pesto aioli
 - Basil
 - Pistachios
 - Grated romano
 - Garlic confit
 - Mayo

Directions

Make sandwich bread:

- 1) Make dough.
- 2) Stretch dough into a sheet pan dusted with semolina flour.
- 3) Bake until golden and crispy. Let cool.
- 4) Slice into squares, then slice in half.

Assemble sandwich:

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- 1) Mix garlic confit, mayo, romano, pistachios and basil together in a food processor to make aioli. Set aside.
- 2) Place provolone on one side of the sliced bread and heat in the oven until melty.
- 3) Spread basil aioli on top of the cheese.
- 4) Lay sopressata and prosciutto onto the sandwich and top with roasted red peppers and artichoke.
- 5) Garnish with arugula, close the slices, cut into generous squares and enjoy!