

Tomato Panini with ROUGETTE Bon·fire Marinated Grilling Cheese and Prosciutto

Ingredients for 4 servings:

2 packs (180g each) of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Herb Marinade)

8 slices prosciutto

4 wheat panini or pockets (pita) to fill

2 tomatoes

4 tbsp. green pesto (jar)

1/2 bunch arugula



Instructions:

1. Wash and clean the tomatoes, then slice them. Clean and wash the arugula and shake to dry. Prepare the Marinated Grilling Cheese on the hot grill (or in the oven) according to the package instructions. Allow to cool.
2. Toast the bread or pita on the hot grill or in the preheated oven for 5 to 10 minutes. Allow to cool. Cut bread in half horizontally. Spread 1 tbsp. pesto on the bottom half of each sandwich. Top with tomatoes, Grilling Cheese, 2 slices prosciutto and arugula. Place the top piece of bread on top. Arrange the panini and serve.

Preparation time: approx. 25 minutes

Energy content per serving approx. 2770 kJ, 660 kcal. protein: 28 g, fat: 44 g, carbs: 37 g

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