

Tomato-Pesto-Mozz Sandwich

Source: Heather Hayden, Thomas D'Attilo
(Inspire by sandwiches from The Brooklyn Farmacy)

Ingredients

Homemade pesto (see below)

Tomatoes (the more flavorful, the better), sliced thin

Fresh mozzarella (we used Esposito's, but any fresh mozz should do), sliced thin

Multigrain bread (we used Caputo's sliced multigrain sandwich bread)

Homemade Pesto

Ingredients

2 bunches of basil leaves, rinsed (discard stems) and dried (salad spinner works fine)

4-6 large garlic cloves, roughly chopped and prepared fascist Italian style (sautéed in oil until golden and soft)

Small amount of pine nuts (roughly three tablespoons; to taste)

.2 lb fresh Parmesan, chopped

Black pepper (optional)

Olive oil

Instructions

Pack basil leaves into food processor. Pulse a few times. Add chopped garlic and pine nuts. Stir a bit (scrape up the chopped stuff on the bottom and dump over the still whole leaves), and pulse a few more times. Add ~1 tablespoon of oil and pulse a few times, stirring occasionally. Add a little more oil at a time, pulsing a few times and stirring with each addition. The pesto is ready to be pulsed when there is enough oil that the blades "grab" the remaining basil leaves and grind them. Add Parmesan and continue to pulse. Don't pulse too long, or you'll wind up with a paste (still good, but it won't have a nice texture.)

Sandwiches

Turn toaster onto bake at 350°F.

Toast two slices of bread slightly, just until slightly dry on both sides.

Spread one slice with pesto. Layer sliced mozzarella and tomatoes on the other slice of bread. Place pesto slice side down on top of the other slice. Press gently, then place in toaster.

Toast for ~5 minutes on one side. Flip. Toast for ~5 on the other side. When the cheese is melted, it's ready.

Enjoy!

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