



Finocchio Salami

AND PROVOLONE MELT

makes 4

4 slices	sourdough bread
2 tbsp	olive oil
1	red apple, slice
1 tbsp	Dijon mustard
20 slices	Soleterra d'Italia finocchio salami
8 slices	provolone
2 tbsp	fennel fronds

Preheat oven to 400F.

Slice the sourdough bread, place on a baking sheet and drizzle with 1 tbsp of olive oil. Season with salt and bake for 2-4 minutes until lightly toasted.

Meanwhile, heat 1 tbsp of olive oil over medium heat in a sauté pan. Add the apple slices, salt and pepper and sauté until caramelized.

Remove the bread from the oven and spread the Dijon mustard on each slice. Place five slices of Soleterra d'Italia finocchio salami on each slice, then top with the sautéed apples and 2 slices of provolone.

Put the open-faced sandwiches back into the oven for another 2-4 minutes, or until the cheese is melted. Remove from the oven, garnish with fennel fronds and serve.



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Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.