

# NEW ORLEANS MUFFULETTA SANDWICH®



10  
portions

## Muffuletta Spread:

- 200 g Italian-style pickled vegetables (Giardiniera)
- 60 g Pitted Kalamata black olives
- 60 g Pitted Castelvetrano green olives
- 60 g Finely chopped roasted red pepper
- 30 g Thinly sliced celery stalk
- 30 g Small capers
- 5 g Finely minced fresh Italian flat parsley
- 3 g Finely minced fresh oregano
- 5 g Finely minced garlic
- 15 g Red wine vinegar
- 30 g Extra virgin olive oil

Red pepper flakes - To taste

## Sandwich Assembly:

- 10 p Olive, Hazelnut and Yuzu sandwich bread
- 250 g Sour cream
- 200 g Thinly sliced sopressata, or Genoa salami
- 200 g Thinly sliced Calabrese Salami
- 200 g Thinly sliced mortadella
- 200 g Thinly sliced capicola, or coppa
- 150 g Thinly sliced provolone cheese
- 150 g Thinly sliced mozzarella cheese
- 50 g Spinach leaves

Romaine salad (As needed)

Whole pitted black olives, optional for decor

Pickled whole peppers, optional for decor

## Instructions

- /// Combine the pickled vegetables, olives, peppers, celery, capers, herbs, and garlic in a bowl.
- /// Add the vinegar, olive oil, and red pepper flakes. Mature for a minimum of 24 hours.
- /// Cut the olive, hazelnut, and yuzu sandwich breads in half. Hollow out the inside top & bottom and drizzle with olive oil.
- /// Spread each hollowed half with the olive tapenade and fill with the muffuletta spread.
- /// Layer the mozzarella cheese, mortadella, sopressata, calabrese salami, and coppa on the bottom half of the bread.
- /// Wrap the spinach leaves inside the romaine leaves.
- /// Sandwich in between the provolone cheese and place it on the cold cuts.
- /// Refrigerate for a minimum of two hours before serving.