



**TUSCAN-STYLE
WISCONSIN GRILLED
CHEESE SANDWICH**

Chef—*James Perillo*

CAESAR'S PALACE, LAS VEGAS



Yield: 12 sandwiches
Portion: 1 sandwich

INGREDIENTS	WEIGHT	MEASURE	METHOD
Grilled asparagus	2 lb.	36 spears	<ol style="list-style-type: none"> 1. Toss grilled asparagus with vinaigrette and let stand covered and refrigerated, at least 2 hours before using. Reserve. 2. Lay 12 slices bread on clean, flat surface. Top each slice with (in order): 2 slices Wisconsin Fontina; 3 marinated, drained spears asparagus; 2 slices Wisconsin Fresh Mozzarella; 6 fresh basil leaves; 2½ Tbsp. red pepper pieces; and 2 slices Wisconsin Provolone. Top with second slice of bread. Cover and reserve. 3. Brush both sides of each sandwich lightly with olive oil. 4. Heat a large nonstick skillet over medium heat and griddle sandwiches on both sides until golden brown. Transfer to a sheet pan and warm in 350°F conventional oven 8-10 minutes or until heated through. 5. To serve: Cut each sandwich on the diagonal and serve with a fresh fruit kebab.
Prepared balsamic-garlic-olive oil vinaigrette		1 cup	
Crusty sourdough bread		24 slices	
Wisconsin Fontina cheese	12 oz.	24 slices	
Wisconsin Fresh Mozzarella cheese (from 4 oz. ovals)	1 lb.	24 slices	
Fresh basil leaves	2 oz.	2 cups	
Roasted red pepper pieces	12 oz.	2 cups	
Wisconsin Provolone cheese	12 oz.	24 slices	
Virgin olive oil		as needed	
Fresh fruit kebabs		12	

<http://foodservice.wisdairy.com>

