

CIABATTA BREAD & BUTTER

4/24/2024 Plate: Bread Board w/ S.S. 3oz Ramekin To Go: 1 Compartment w/ Plastic Ramekin

STEP #1: INGREDIENTS

5 slices [Prepped Ciabatta Bread](#)

SETUP / GARNISH

3 #60 Scoops Butter

1 each Steak Knife

STEP 1: TO COOK

1. Place 5 slices of the prepped ciabatta bread on a pre-heated panini grill and heat for **2 minutes**.

NOTE: Ensure that the slices are making good contact with the grill, but DO NOT press and flatten the bread.

NOTE: Grill marks must be visible on at least one side.



SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. While heating the bread, scoop the butter into a S.S. 3oz ramekin, ensuring that the butter are piled high in the center of the ramekin.

NOTE: The grill marks of the heel slice must be facing the ramekin, and the bread slices must be standing and shingled off set.

NOTE: The steak knife must be between the heel of the bread and the ramekin, with the handle facing the guest.

