

PHILLY PANINI

7/11/2024

Plate: Dapple Rectangle w/ 2oz ramekin

To Go: 1 Compartment

STEP #1: INGREDIENTS

2 each Pita Bread

2 #60 scoops Mayonnaise

STEP #2: INGREDIENTS

1/4 cup Mozzarella/Provolone Blend

#6 scoop Philly Meat Mix

1/4 cup Onions - Grilled

STEP #3: INGREDIENTS

1/4 cup Mozzarella/Provolone Blend

SETUP / GARNISH

2 vz Mustard BBQ Sauce

STEP 1: TO COOK

1. Place 2 pita breads on the cutting board with the smooth sides facing up.
2. Place a #60 scoop of mayonnaise on each pita bread.
3. Rub the 2 pita breads together in a circular motion to spread the mayonnaise. Continue until the mayonnaise is spread evenly on both pita breads.
NOTE: The mayonnaise must evenly cover the pita breads to within 1/2" of the edges.

STEP 2: TO COOK

1. Sprinkle 1/4 cup of mozzarella/provolone **"coast to coast" evenly** over 1 pita bread.
2. Spread the Philly Meat Mix **"coast to coast" evenly** over the cheese.
3. Spread the grilled onions **"coast to coast" evenly** over the Philly Meat Mix.

STEP 3: TO COOK

1. Sprinkle 1/4 cup of mozzarella/provolone **"coast to coast" evenly** over the onions.
NOTE: All ingredients must evenly cover the pita bread to within 1/2" of the edge.
2. Place the other pita bread on top (smooth side in) to make a completed panini.
3. Place the panini in the press, and cook **until light brown grill marks appear**. Depending on the panini press, this will take 2 - 2 1/2 minutes. **SET A TIMER!**
4. **Rotate the panini 90 degrees** (1/4 turn), and cook **until light brown grill marks appear** and the cheese is fully melted (2 - 2 1/2 minutes). **SET A TIMER!**

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SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: Shingle the panini wedges in a line, centered on the plate.

