



Grape Mostarda and Prosciutto Panini



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Introduction

The Grape Mostarda and Prosciutto Panini is a delightful sandwich that combines sweet and savory elements for an unforgettable culinary experience. With creamy cheese, rich prosciutto, and a unique mustard made from grapes, this panini offers a perfect balance of flavors. It's an ideal choice for a quick lunch or a relaxed dinner, and it's sure to impress anyone fortunate enough to take a bite.

Detailed Ingredients with measures

- 2 slices of ciabatta bread
- 2 ounces of prosciutto
- 2 ounces of creamy goat cheese
- 2 tablespoons of grape mostarda
- 1 tablespoon of fresh arugula
- Olive oil for grilling

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 5 minutes

Total Time: 20 minutes

Yield: 1 panini



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Detailed Directions and Instructions

Step 1: Prepare the Panini Press

Preheat your panini press according to the manufacturer's instructions.

Step 2: Assemble the Panini

Lay out the slices of bread on a clean surface. On one slice, spread a generous amount of grape mostarda.

Step 3: Add Prosciutto

Layer the prosciutto on top of the grape mostarda.

Step 4: Top with Additional Bread

Place another slice of bread on top to create a sandwich.

Step 5: Grill the Sandwich

Once your panini press is hot, carefully place the sandwich inside and close the lid. Grill for about 3-5 minutes, or until the bread is golden brown and crispy.

Step 6: Slice and Serve

Remove the panini from the press and let it sit for a minute before slicing it in half. Serve warm.

Notes

Note 1: Choosing Bread

For the best results, use a crusty bread that can hold up to grilling, such as ciabatta or focaccia.

See also [Easy Oatmeal Cake Recipe](#)

Note 2: Alternative Spread

If grape mostarda is unavailable, consider using a sweet fig jam or other fruit preserves as a substitute.

Note 3: Add Cheese

Feel free to add a slice of cheese, such as provolone or mozzarella, for an extra layer of flavor in your panini.

Note 4: Serving Suggestions

Serve the panini with a light side salad or some fresh fruit for a balanced meal.



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Cook techniques

Choosing the bread

Selecting a bread that can hold the fillings without becoming soggy is essential. Ciabatta or focaccia are excellent choices for a panini.

Preheating the panini press

Ensure your panini press is hot before placing the sandwich inside to achieve an even, crispy exterior.

Layering the ingredients

Distributing the mostarda, prosciutto, and any additional ingredients evenly ensures each bite is flavorful.

Applying pressure during grilling

Use the press to apply consistent pressure, helping to meld the ingredients and create a toasted exterior.

Resting before cutting

Allow the panini to rest for a minute after grilling so the ingredients settle, ensuring a cleaner cut when serving.

FAQ

Can I use a different type of meat?

Yes, you can substitute prosciutto with other cured meats like salami or turkey.

What should I serve with the panini?

Consider pairing it with a light salad or a bowl of soup for a well-rounded meal.

Can I make this recipe vegetarian?

Absolutely! You can leave out the prosciutto or replace it with roasted vegetables or a plant-based alternative.

How do I store leftover panini?

Store any leftovers in an airtight container in the refrigerator for up to 2 days, and reheat in a toaster oven.

See also Lemon Cream Swiss Roll

Is it possible to freeze the panini?

Yes, you can freeze assembled but ungrilled panini. Just wrap them tightly and consume within a month for best quality.



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Conclusion

The Grape Mostarda and Prosciutto Panini combines savory and sweet flavors, making it a delightful choice for a quick meal or a sophisticated snack. The sweet and tangy grape mostarda complements the rich, salty prosciutto perfectly, while the crusty bread adds satisfying texture. This panini celebrates the art of combining simple, high-quality ingredients to create something truly delicious. Serve it warm for the best experience, and enjoy the layers of flavor with each bite.

More recipes suggestions and combination

Caprese Panini

Layer fresh mozzarella, ripe tomatoes, fresh basil, and a drizzle of balsamic glaze for a classic Italian favorite.

Turkey and Cranberry Panini

Combine roasted turkey, cranberry sauce, and cream cheese for a festive and delicious sandwich option.

Mediterranean Veggie Panini

Fill with grilled vegetables, hummus, feta cheese, and a sprinkle of oregano for a vibrant and satisfying vegetarian choice.

Smoked Salmon and Cream Cheese Panini

Spread cream cheese on the bread, layer smoked salmon, capers, and arugula for a brunch-worthy sandwich.

Ham and Gruyère Panini

Pair sweet ham with nutty Gruyère cheese and a touch of Dijon mustard for a rich, melty treat.



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