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Perfect Panini: Mouthwatering Recipes For The World's Favorite Sandwiches



Synopsis

Sandwiches are transformed into something extraordinary when quality ingredients, savvy stacking, and a hot panini press are combined. From classic favorites to modern combos, this book will show you just how versatile and delicious panini can be. Packed with layers of flavor, here are the ultimate recipes for panini, from classic to modern. Over 45 delectable combinations featuring crisp toasted bread, gooey cheese, and savory meats, veggies, and spreads will leave you craving more.

Celebrating the original Italian sandwich, this book covers it all, from simple favorites like three cheese with tomato and basil or hearty pulled pork with slaw to sophisticated combinations such as nectarine, arugula, and brie or roasted peppers with goat cheese and salsa verde. Each recipe displays the ingredients like a sandwich board, making it easy to choose the bread, fillings, and condiments to make your ideal sandwich. You'll also learn tips, like why it's important to coat the bread with oil or butter, how to layer ingredients for maximum results, and why using a weighted press for toasting will elevate your creation from ordinary to divine. So, whether you want an over-the-top sandwich riff on a favorite comfort food, like artichoke-spinach dip or jalapeno poppers, a decadent combination such as roast pork with bacon, pickled onions and pepper jack, or something simple and healthy like grilled salmon with herbed cream cheese, you'll find the perfect panini in these pages.

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- Marinated artichoke, spinach & parmesan
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Book Information

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Customer Reviews

We bought a Cuisinart Griddler Elite at Williams-Sonoma and have been experimenting with the Panini sandwiches, and the salesperson mentioned this book, which WS was featuring. Better price at , so I had them ship it straight to me. What a great book. Not too thick, but gives you a set of great recipes and great basic instructions on how to best put them together. Some recipe books get way out there and can overwhelm you. This book goes beyond the basics, but doesn't bog you down in recipes that are over the top. Just good, basic easy to make recipes. Recommended if you are new to the Panini world.

I've been seeing so many yummy grilled sandwiches being uploaded to pinterest that when I saw this book I bought it on kind of an impulse. But I'm so happy that I did!There are some really good fresh ideas in here as well as twists on old favorites. I work in an office with a panini grill in the kitchen so the best part is that I can make up a sandwich in the morning and have a quick and easy hot lunch at work!Some of the sandwiches are hearty enough to work as a filling dinner by themselves, and there's such a variety that you can shake it up when you feel like it!

we are still on the fence actually. Do we step into a "dedicated Panini Maker" or just continue to use the George Foreman grills we have already. You could say we are looking for an excuse to buy one actually....but this book didn't push us towards that end.My wife and I are fairly simple folks, this book (as most cookbooks tend to do) seems to want to dazzle you with exotic sauces, dips, and things to add to your sandwiches. It's probably a better read than one that told you how to make simple sandwiches....but honestly that's what would be interested in.The pictures are nice and instructions are all there. You can certainly make some very fancy sandwiches with this book.

Great panini book! All of the classics are there: Italian Cheeseseak, Muffuletta, BLT, Reuben, Clubs, CubanoPatty Melts. There are some off the beaten panini path, too: Pulled Pork & Slaw, Shrimp Po Boys, Crab Melts, Zuchhini Feta Tapeade, Jalepeno Popper, Lamb Feta and Harissa, Prosciutto Gorgonzola & Fig, Grilled Salmon & Herbed Cream Cheese, Manchego & Quince....The Croque Monsieur is absolutely decadent. The Nectarine, Arugula & Brie is really different and yummy!The book has great color photographs throughout. The instructions are clear and easy. It's well organized.If you need a panini press, I love this one.Â Cuisinart GR-4N 5-in-1 Griddler, Silver, Black Dials

I love this book. It has so many different recipes for paninis. Summer is coming and I'm planning on making some easy and delicious quick dinners for when we get home from work and want to spend time out doors. Many of the recipes give you ideas of other recipes you can come up with. Great pictures and instructions. I recommend this book to anyone wanting some ideas for easy but good recipes.

A luxury item and mostly recipes are not needed for making a grilled sandwich. But the layering of food items is discussed as is the selections of cheeses to go with the type of meats used. Worth the price.

Bought this book for my sister to go along with a Panini press that I bought for her birthday. She loves the book.

There are some really good recipes in here. Also gives insight to cheeses to use and other ideas. I never had a panini maker before and now it gets used 2 to 3 times a week. I love my Kindle and I love the ease of getting books.

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