

PANINI WITH MARCANGELO ANTIPASTO MISTO, BRIE AND APPLES



Serves: 4



Prep Time: 12 mins



Cook Time: 7 mins



INGREDIENTS

slices of white crusty bread	8
Brie cheese, sliced	6 oz.
large slices Havarti cheese (about 4 oz)	4
large Granny Smith apple, cored and thinly sliced	1
pkgs (100 g) Marcangelo Antipasto Misto	2
watercress leaves	1 cup
unsalted butter, softened	1/3 cup

TIPS

- Feel free to use any cheese in this delicious Panini. Fontina, Edam and Mozzarella are all excellent.

COOKING INSTRUCTIONS

1. Place bread slices on work surface. Top 4 slices evenly with Brie Cheese. Top evenly with Havarti, apple slices, the first package of **Marcangelo Antipasto Misto**, watercress leaves and then the second package of **Marcangelo Antipasto Misto**. Top with remaining bread slices.
2. Butter outer surface of both slices of bread. Grill in a Panini press or in a skillet set over medium-high heat, until bread is browned and crisp and cheese is melted, 5 to 7 minutes (turning once if using a skillet). Slice in half diagonally and serve.