

Tramezzini

(from Caffé Florian in Venice)

Roasted Olives

Ingredients:

6 cups assorted green and black Olives
4 sprigs of Rosemary, chopped
Grated zest of 2 Oranges
½ cup EVO oil
½ tsp dried Chili flakes
Salt, to taste



Method:

Preheat the oven to 400°.
In a bowl, combine the olives, rosemary, orange zest, olive oil, chili flakes and salt, and toss to coat.
Divide the olive mixture between two tapas pans and bake until the olives are warmed through, about 10 minutes.
Serve at room temperature.

Tramezzini

Ingredients:

12 slices white Sandwich Bread, crusts removed
½ cup Mayonnaise
6 large hard boiled Eggs, thinly sliced
8 slices Parma Cotto (a type of prosciutto)

Method:

Spread 3 slices of bread with the mayonnaise
Top with one layer of egg slices
Place the second piece of bread, mayonnaise side up, on top, creating a new layer.
Add a layer of Parma Cotto (2 thin slices), and layer the third slice of bread, mayonnaise side down, on top of that.
Slice into four triangles.
Repeat with the remaining bread slices, egg and Parma Cotto.
Plate and serve.