



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



baked ham panini sandwich

*with garlic aiolo, onion relish,
tomato and salad leaves*

lets cook...

1. To make the relish just add all the ingredients together and boil vigorously for 5 minutes.
2. For the quick aioli whisk all the ingredients on to the crushed garlic and season.
3. Toast the ciabatta roll and mark on a griddle.

time to dish up...

Place the bottom of the ciabatta bread on the plate and top with 2 slices of the premium oven baked ham, lightly folded and rolled to sit along the bread.

Nestle tomato slices between the ham folds and then top with mixed salad leaves.

Drizzle on the aioli mayo to your liking and then add the top slice of the ciabatta bread. Serve with a generous spoonful of the onion relish on the side.

ingredients

8 slices Cookstown Special Selection Premium Oven Baked Ham
4 ciabatta bread rolls
60g mixed salad leaves
Sliced tomatoes

quick garlic aiolo

Mayonnaise
1 clove crushed garlic
Finely chopped parsley
Salt and pepper

5 minute onion relish

75g apricot jam
20g sliced onions
1 clove of crushed garlic

serves 4

