



JERNEJ KITCHEN

CAPRESE SANDWICH

Caprese Sandwich is a fresh and light summer sandwich recipe. It's great for picnics, a quick and light lunch, snacks, and gatherings.

MAKES 1 LARGE SANDWICH (2 - 4 PEOPLE)
PREPARATION: 15 MINUTES

CAPRESE SANDWICH

1 sourdough bread (400g / 1-pound)
1 tsp olive oil, for toasting bread
250 g (1/2 pound) mozzarella cheese
1 large tomato
1 tsp olive oil
90 g (3 oz) Pesto Genovese (1/2 recipe)

TOOLS AND EQUIPEMENT

baking sheet
parchment paper
kitchen knife

Sponsored

BREAD

Cut the bread in half lengthways and drizzle with oil. Place on a baking sheet lined with parchment paper and place in the preheated oven on the middle rack. Bake the bread for 10 minutes at 200 °C / 390 °F.

SANDWICH

Spread pesto over the bottom of the toasted bread. Place mozzarella on top. And place tomato slices on top of the mozzarella. Season with salt to taste and drizzle with olive oil. Place the second half of the bread on top, cut into two or four pieces, and serve.