

## Rustic Italian Sandwich

Makes 1 sandwich

*Meat lovers will rejoice when they sample this savory cured meat sandwich, toasted to a golden brown in a Wood Stone oven.*

### Ingredients

- 1 ea. 4x6-in. piece [Focaccia](#), sliced horizontally
- 3 oz. [Marinated Mediterranean Vegetables](#)
- 1½ oz. salami, thinly sliced
- 1 oz. capicola, thinly sliced
- 1 oz. prosciutto, thinly sliced
- 1 ½ oz. mozzarella/provolone cheese blend (we suggest Grande brand)
- 1 Tbsp. extra virgin olive oil

### Method

#### Oven Temperature: 570-600 degrees

- Spread the [Marinated Mediterranean Vegetables](#) over the bottom piece of focaccia, then layer the salami, capicola, prosciutto, and cheese on top. Place the remaining half of the focaccia on top of the sandwich.
- Set the open face sandwich on a sizzle platter or baking sheet. Drizzle the inside of the sandwich top with olive oil and set it face up next to the assembled sandwich. Move the sandwich and sandwich top into the finishing zone of the oven. Cook until the cheese begins to melt and caramelize, rotating once so the sandwich cooks evenly.
- Remove the sandwich from the oven and place the sandwich top on the assembled sandwich. Serve warm.

