



## Italian Picnic

### **Panino Completo**

1 Pc.	Longo's Rosemary Focaccia
2 Tbl.	Longo's Flame Roasted Red Pepper Sauce
200 gr.	Longo's Curato Salame Piacentino DOP – Sliced Thin
200 gr.	Longo's Curato Prosciutto Di Parma DOP – Sliced Very Thin
200 gr.	Longo's Curato Prosciutto Cotto – Sliced Thin
200 gr.	Longo's Curato Coppa – Sliced Very Thin
200 gr.	Mortadella – Sliced Very Thin
50 gr.	Longo's Curato Pecorino Romano DOP – Sliced Thin
50 gr.	Longo's Curato Grana Padano DOP – Sliced Thin
50 gr.	Provolone – Sliced Thin
2 Tbl.	Longo's Olive and Fig Tapenade
1 Head	Radicchio – Cut Through The Root Into 6 Pcs.
4 Tbl.	Longo's Curato Balsamic Vinegar Of Modena IGP
2 Tbl.	Longo's Olive Oil DOP

1. Place Radicchio wedges into a mixing bowl and drizzle with 2 Tbl. Balsamic Vinegar and toss well.
2. Drizzle with 1 Tbl. Olive oil, salt and pepper and toss well again.
3. Grill over high heat until soft and slightly charred, about 1 minute per side.
4. Remove and set aside to cool.
5. Slice the focaccia horizontally, then remove some of the soft center of the bread from both halves.





6. Spread the roasted pepper sauce on the bottom half of the focaccia.
7. Layer all the meats and cheeses into the sandwich making sure to keep the stack flat, alternating meat and cheese. There is no real rhyme or reason to the order, as long as the filling is flat and all the wat into the corners of the bread.
8. Place the grilled radicchio on top of the meat and cheese.
9. Spread the Olive tapenade on to the top half of the bread and close the sandwich.
10. Wrap very tightly in plastic wrap and place in the fridge for at least 3 hours, or overnight.
11. Remove sandwich from the fridge, unwrap and cut into 6 pieces. Wrap again tightly and pack it up for your picnic.

### **Bean And Tuna Salad**

- 1 Pc. Red Onion – Very Finely Diced
- 3 Tbl. Longo’s Curato Red Wine Vinegar
- 1 Can Longo’s Organic Chick Peas – Rinsed Very Well
- 1 Can Longo’s Black Beans - Rinsed Very Well
- 1 Can Longo’s Cannellini Beans - Rinsed Very Well
- 3 Can Longo’s Tuna Packed In Oil
- 4 Pcs. Celery – Very Finely Diced
- 2 Tbl. Longo’s White Wine Vinegar
- 3 Tbl. Flat Leaf Parsley – Coarsely Chopped





1. Place the diced red onion into a bowl and add the red wine vinegar.
2. Let the onions marinate in the vinegar while you dice the celery, chop the parsley and strain, and rinse the beans.
3. In a large mixing bowl add the beans and celery and toss very well.
4. Strain the red onions and add to the bowl and toss well. Discard the vinegar.
5. Remove the pieces of tuna from the can and break into small pieces.
6. Add the tuna and the oil to the bowl along with the white vinegar and toss well.
7. Add the parsley, toss and check for seasoning. Add salt and pepper to taste.

Recipes by  
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