

Salt and Serenity

Peach Caprese Panini

Makes 2 generous sandwiches

½ loaf Artisan bread (ciabatta or focaccia are perfect choices for this)

¼ cup pesto sauce

2 ripe peaches, pitted and sliced

4 ounces fresh mozzarella, sliced

1 tablespoon honey

Salt and pepper

8 fresh basil leaves

- 1 Preheat the panini press.
- 2 Slice the bread horizontally, so that you have a top and bottom half. Spread both halves with pesto. Spread half the mozzarella slices on the bottom half of the sandwich. Sprinkle first layer of cheese with salt and pepper. Top cheese with all the peach slices. Cover peach slices with remaining half of mozzarella slices.
- 3 Drizzle top layer of mozzarella with honey, sprinkle more salt and pepper on top layer of cheese. Lay down fresh basil leaves. Cover with top half of the bread.
- 4 Grill for 4 to 5 minutes until the cheese is melted and the bread is toasted. Cut in half and serve.