Italian Focaccia Sandwich

Servings: 4 Servings | **Difficulty:** Easy | **Total Time:** 15 minutes

About the Dish:

Upgrade your lunch routine with this elevated Italian Focaccia Sandwich. Crafted with Volpi's Mild Trio, creamy burrata, fresh tomato bruschetta, peppery arugula, pesto, and hot pepper jelly for a bold, balanced bite that's made to impress. Whether you're packing lunch for the office, the classroom, or enjoying it at home, this elevated sandwich makes every lunch feel a little more special.

Ingredients:

- (4 oz) Volpi Mild Trio
- (1 loaf) Focaccia Bread
- (2 cups) Arugula
- (1 – 8oz) Burrata Cheese, ball
- (1 cup) Bruschetta Topping (or tomato bruschetta)
- (1/4 cup) Pesto
- (1/4 cup) Hot Pepper Jelly
- (2 tbsp) Balsamic Glaze
- (2 tbsp) Olive Oil

Directions:

1) Slice the focaccia loaf in half horizontally and place both halves cut-side up.
2) Spread the pesto evenly over the top half of the focaccia, then spoon the tomato bruschetta evenly over the pesto. Spread the hot pepper jelly evenly over the bottom half.
3) Layer the Volpi Mild Trio over the hot pepper jelly, slightly overlapping the slices.
4) Tear the burrata into bite-sized pieces and arrange evenly over the meats.
5) Drizzle the burrata with the olive oil and balsamic glaze, then top with the arugula.
6) Close the sandwich and slice into individual sandwiches and serve!