



Muffuletta (Italian stuffed sandwich)

by Alannah & Madeline Day
Ambassador, Anna Simon



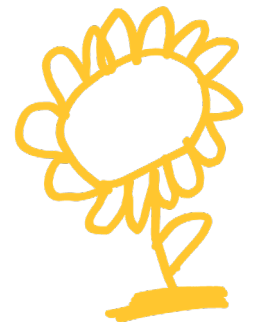
Ingredients

- 1 large round loaf of bread
- Pesto or olive oil (for brushing)
- Prosciutto
- Mortadella
- Salami
- Sun-dried tomatoes
- Olives (pitted and chopped)
- Roasted capsicum
- Grilled eggplant
- Fresh basil leaves
- Provolone cheese
- Parmesan cheese, grated



Method:

1. Preheat oven to 180°C (350°F).
2. Slice the top off the round loaf and carefully scoop out the soft bread inside, leaving a hollow shell. (Keep the inside pieces for croutons or breadcrumbs.)
3. Brush the inside of the loaf with pesto or olive oil.
4. Begin layering your fillings: start with sliced meats (prosciutto, mortadella, salami), then add sun-dried tomatoes, olives, roasted capsicum, grilled eggplant, fresh basil leaves, and slices of provolone cheese.
5. Finish with a generous sprinkle of grated parmesan.
6. Place the top back on the loaf and wrap in foil if desired.
7. Warm in the oven for 10–15 minutes, just until heated through and the cheese begins to melt.
8. Slice into wedges and serve.



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