

# Bread Alone

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## BAKERY

### **Roast Beef Panini with Blue Cheese and Bacon**

#### **INGREDIENTS:**

4 slices locally smoked bacon  
2 Ciabatta Rolls or 2 store-bought  
Italian Rolls  
2 ounces (about 4 Tablespoons)  
Gorgonzola Dolce or other  
spreadable blue cheese  
8 thin slices (about 4 ounces) rare  
roast beef  
Freshly ground black pepper to taste



#### **DIRECTIONS:**

Heat a panini or sandwich press according to the manufacturer's instructions. Cook the bacon in the press until crisp, 5 to 8 minutes. Transfer to a paper towel-lined plate to cool slightly.

Split the rolls in half with a serrated knife. Spread the bottom half of each roll with the Gorgonzola Dolce. Arrange the roast beef on top of the cheese and sprinkle with black pepper. Arrange the bacon on top of the roast beef. Place the top halves of the rolls on top of the bacon.

Put the sandwiches on the press, pull the top down, and cook until the cheese is just melted and the outsides of the rolls are warmed, 2 to 4 minutes. Carefully remove from the press and serve immediately.