



Fresh Mozzarella, Prosciutto, and Fig Jam

*By Marlena Spieler Author of Grilled Cheese:
50 Recipes to Make You Melt (Chronicle
Books)*

Makes 4 servings

Ingredients:

4 soft French or Italian rolls (or half-baked if available)

10-12 ounces fresh mozzarella, thickly sliced

8 ounces prosciutto, thinly sliced

¼ - ½ cup fig jam or fig preserves, to taste

Soft butter for spreading on bread

Preparation:

Split each roll, and layer with the mozzarella and prosciutto. Spread the top slices with the fig jam, and then close up. Lightly butter the outside of each sandwich. Heat a heavy nonstick skillet or panini press over medium-high heat. Place the sandwiches in the pan, working in two patches depending on the size of the pan. Press the sandwiches or close the grill and brown, turning once or twice, until the bread is crisp and the cheese has melted. Though the rolls start off as round, once pressed they are considerably flatter and can be easily turned, albeit carefully. Serve right away, cut on the diagonal.