Panini Made from Bread Roll Dough

Crispy on the outside, wonderfully tender on the inside

Easy | 6 Servings | 10 min.



Crispy dough, melted mozzarella, and fresh tomatoes—a combination that instantly brings to mind Italian street cafés. These quick paninis combine easy preparation with rich flavor and bring that authentic vacation feeling to your plate in just a few minutes. Whether as a hearty snack or a light dinner—they're a real treat for every day: quick, Mediterranean, and easy to fall in love with.

Ingredients

1 roll of bread dough for 6 rolls

2 tomatoes

150 g sliced mozzarella

100 g ORO di Parma tomato puree with basil in a glass bottle

50 g arugula

Pizza seasoning

Step 1: The Preparation

Wash the tomatoes, slice them, and cut the slices in half. Wash the arugula thoroughly and pat it dry. Set aside the sliced mozzarella.

Step 2: Preparation

Cut the bread rolls in half and flatten the halves slightly. Spread tomato sauce on one side, then top with mozzarella, tomatoes, arugula, and seasonings. Place the second half of the roll on top and cook the paninis in a contact grill for about 5 minutes, until golden brown.

Used products:



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