

TEST RECIPE

ROTISSERIE BEEF CIABATTA

5/6/2025

Plate: Dapple Rectangle

To Go: 1 Compartment

STEP #1: INGREDIENTS

1 each Ciabatta Sandwich Prep

STEP #2: INGREDIENTS

1 each Sliced Beef Portion

SETUP / GARNISH

1 cup Spring Mix

12 Lines White Balsamic Vinaigrette

1 1/2vz. White Balsamic Vinaigrette

1 each Choice of Side

STEP 1: TO COOK

1. Slice the ciabatta sandwich bread bun style.
2. Place the cut side down on panini grill until heated through and some score marks appear.

NOTE: DO NOT PRESS THE PANINI GRILL DOWN.

STEP 2: TO COOK

1. Slide the sliced beef portion from the deli paper onto a dry griddle. **The onions must be at the bottom on the griddle.**
NOTE: Must take care that the sliced beef portion maintains its shape.
2. While the onions are cooking, remove the havarti cheese from the top of the portion and lay the cheese on the dry griddle next to the onions and beef. After **10 seconds**, use a spatula to **immediately** remove the cheese from the griddle and flip it melted side up onto the beef.

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. On a cutting board, place the bottom half of the heated ciabatta sandwich bread down and **gently slide** the sliced beef portion onto it, ensuring that the shape is maintained.
2. **Gently compress and form** the spring mix in the palm of your hands, then place on top of the cheese.
3. Squeeze 6 lines of White Balsamic Vinaigrette on top of the spring mix, then an additional 6 lines in the perpendicular direction.
4. Place Ciabatta top on the spring mix, stick 2 wooden picks diagonally across from one another, and **gently** cut the sandwich in half diagonally using a **serrated knife**.

NOTE: DO NOT smash the sandwich when cutting.

NOTE: The side or fries are served on the left of the plate, on top of an underliner.

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