

Spedini Antipasto

Time: 30 minutes
Servings: 2
Wine Pairing: *Kitchak Cellars Vivacé*

Inspiration:

I first had Spedini at Angelo's Restaurant in New York's Little Italy. Friends had raved about it. Like so much of Italian food, it springs from impoverished cooks trying to make things go as far as possible. Stale bread and leftover cheese never tasted so good. A luxury version adds a slice of prosciutto. R. Bashioum

Ingredients:

4 slices of stale bread
Leftover mozzarella cheese; enough to cover two slices of the bread
2 tablespoons of olive oil
1 egg slightly beaten
1 cup flour seasoned with 1/8 tsp. salt and 1/8 tsp. pepper
1 cup bread crumbs
1 tablespoons julienned basil
¼ cup Vivacé white wine
2 tablespoons butter
1 tablespoon lemon juice
1 white anchovy, mashed with a fork
Pinch of salt

Directions:

1. Place egg in a bowl and beat slightly.
2. Place mozzarella cheese between slices of bread.
3. Gently press sandwiches. Dredge sandwiches in flour, then coat with the egg and finish with bread crumbs.
4. Heat olive oil in skillet and brown the outside of the sandwiches. Place in preheated oven at 325 degrees Fahrenheit for 10 minutes.
5. Remove from oven and reserve sandwiches.
6. Discard oil from skillet and return to heat. Melt butter and add Vivacé, lemon juice, anchovy and pinch of salt. Mix well. Reduce volume by half and drizzle over plated sandwiches. Garnish with fresh basil.

Serve: As an appetizer with Kitchak Cellars Vivacé Ermitage Blanc white wine.

