



Hot Pressed Panini™ *for Breakfast*

Panini is not only for Lunch and Dinner. Panini on your Breakfast menu will increase your sales. Breakfast Panini can be made with just about any existing item on your menu. Use your creativity.

Some Breakfast Panini examples are:

Huevos Rancheros

Prepare scrambled eggs with diced peppers and onions. Place three tablespoons of refried beans on the top of a half-loaf of Kontos 8-in Panini Bread. Add the scrambled mixture, and douse with some salsa, then top with the second half-loaf. Set in your Panini machine to heat. When ready cut in three and place on a platter.

Serve with a side of sour cream.

Avocado slices may be added.

The Greek Breakfast

Prepare scrambled eggs with Feta cheese, pitted Kalamata olives, home-fries, sliced tomatoes and onions, and some dill. Place on the Flatbread as above.

Egg Omelet with Lox & Cream Cheese

Prepare a fluffy two egg omelet, add lox and cream cheese, capers, and sliced red onions in the center.

Fold omelet on a half-loaf of Kontos 8-in Panini Bread, then top with the second half-loaf. Set in your Panini machine to heat. When ready cut in three and place on a platter.

Serve with a side of home fries.

Vegetarian Omelet with Grilled Vegetables

Prepare a fluffy two egg omelet, add grilled eggplant and zucchini, roasted peppers, and Mozzarella cheese. Prepare your Panini as above.

Serve with a side of home fries.

You may add grilled Portobello mushrooms, and fresh herbs, if you wish.



Hot Pressed Panini™ *for Lunch & Dinner*

Panini's may be prepared in advance and stored (in a showcase or reach-in) under refrigeration and then heated as needed. Prepare Panini in one of two ways.

As a Group (for later service): Place your ingredients on a loaf of Kontos 8-inch Panini Bread, then top with a second loaf. Set in your Panini machine to heat slightly. Cut in half and place under refrigeration. You have two sandwiches.

Individually: Cut a Kontos 8-in Panini Bread in half. Place your ingredients on one half-loaf, then top with a second half. Set in your Panini machine to heat fully.

Then, cut in two or three pieces and serve with an applicable dipping sauce. French Fries may be added.

Ham and Swiss

Sliced ham with cheese, lettuce, and tomato.

Serve with mustard on the side or blend some mustard with Ranch dressing.

Chicken Parmesan

Breaded chicken breast, Marinara sauce, Mozzarella cheese, and fresh basil leaves.

Serve with a side of warm Marinara sauce.

Turkey Club (on two decks)

Sliced turkey, with bacon, cheese, lettuce and tomato.

Serve with Thousand Island dressing on the side.

Roast Beef

Sliced roast beef, Swiss cheese, tomato and lettuce with mustard.

Serve with Au Jus on the side.

The Vegetarian

Grilled eggplant and zucchini, roasted peppers and Mozzarella cheese.

Serve with the customers' choice of dressing.

Chicken Cordon Bleu

Breaded chicken breast with ham, Swiss cheese and lettuce.

Serve with Ranch dressing.

Oriental Chicken

Grill a Teriyaki marinated chicken breast, add snow peas, red onions, lettuce and tomato.

Serve with a side of mayonnaise with some Wasabi whisked in.

Grilled Chicken Breast

Grill a marinated chicken breast, slice and add Feta cheese, sliced egg, peppers and lettuce.

Serve with creamy Italian dressing.



Hot Pressed Panini™ *for Dessert and Snacks*

Panini as a dessert? Yes! Here are several examples of Hot Pressed Panini desserts.

Almonds & Peaches

Spread some Mascarpone cheese on a half-loaf of Kontos 8-in Panini Bread. Add sliced fresh peaches and sliced blanched almonds. Top with the other half-loaf and place in a Panini machine to heat.

When ready cut in three and place on a platter.

P B & J with Sliced Bananas

Place a layer of peanut butter on a half-loaf of Kontos 8-in Panini Bread. Top with grape jelly and thinly slice a fresh banana and place over the jelly. Cover with the other half-loaf and place in a Panini machine to heat.

When ready cut in three and place on a platter.

Strawberries & Cheese

Mascarpone cheese is a wonderful Italian dessert cheese. Spread some Mascarpone cheese on a half-loaf of Kontos 8-in Panini Bread. Add sliced strawberries. (You may even sprinkle some Marsala wine.) Cover with the other half-loaf and place in a Panini machine to heat.

When ready cut in two and place on a platter.

Bananas & Spice

Slice a banana length-wise and place on a half-loaf of Kontos 8-in Panini Bread. With a fork or the back of a spoon, mash the bananas. Sprinkle with sugar and cinnamon. Top with the other half-loaf and place in a Panini machine to heat.

Serve with sour cream.