

# The Perfect Sandwich

## Kontos "Hot Pressed Panini™"



\* Pre-Grilled  
Panini Bread  
Available.



**Endless Possibilities**



Hot Pressed Panini™  
ideally suited for:



Fast Food & Diners



Concessions



Supermarket Deli



Business & Industry  
Accounts



Education Accounts



Hot Pressed Panini™

Delicious, Innovative, Profitable

Panini is the Italian word for "Sandwich". Kontos takes the Panini, one step further...Hot Pressed Panini™...the Sandwich on Today's Cutting Edge.

We at Kontos have developed a Flatbread that is ideal for making "panini sandwiches" and it is *Hand Stretched for Fluffiness*. This Flatbread helps to make panini making easy, and profitable. During the heating process, it radiates heat quickly throughout the sandwich allowing flavors to blend, the flatbread creates beautiful "lines", and produces a flavorful panini without the typical "mouth full of bread".

Kontos offers panini making with variety of Flatbread:

**Eight, Seven, and Six-inch Round Flatbread, as well as Oval-Shaped**

**White • Whole Wheat • Herb  
Jalapeño, Cilantro, and Green Chilies  
Kalamata Olive • Multi-Grain • Onion**

**Usage Suggestions:**

- **Breakfast** - combine typical breakfast ingredients to develop your 'signature Panini', for example: eggs (scrambled or omelet); lox and cream cheese with capers; 'bubble and squeak'; breakfast meats: bacon, sausage, pork roll, breakfast steak, and corned beef hash.
- **Lunch** - sliced cold meats; cheeses; grilled vegetables; sliced grilled meats; fresh spinach; endive; romaine lettuce; tomatoes, or avocados. Make any 'triple decker' on two decks.
- **Dinner** - classic dishes may be incorporated; chicken Cordon Bleu; beef Wellington; stir fry; or fajita.
- **Snacks** - grilled sliced fruit; cream cheese with fruit compote (strawberry, blueberry, and pineapple).
- **Ethnicities** - add variety to your menu with panini that span the globe: Pacific Rim (grilled mahi mahi with snow peas and pineapple chunks); Greek (slices of cooked gyro meat with crumbled feta cheese, Kalamata olives and tomatoes).

**Preparation:**

- Place your ingredients on a loaf of Kontos flatbread, then top with a second loaf.
- Place in your Panini machine to heat.

**Presentation:**

- **Retail Locale** - stack the prepared Panini in your refrigerated showcase, with the appropriate signage. Then, heat as needed.
- **Restaurants** - prepare and heat the individual Panini as needed. Serve with an applicable dipping sauce.

Contact Kontos or your Distributor/Broker for additional information. Recipe and Menu Ideas, POP materials, and Panini Machines, are available.

**KONTOS FOODS INC.**

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