

# CRUNCH TIME

## Lamb Panini



**Serve Information: 1 Plate With 4 Lamb Panini**

### INGREDIENTS:

250g Pitted Kalamata olives  
1 Garlic clove  
1 Tbsp capers  
1 Sprig thyme  
2 Tbsp red wine vinegar  
4 Tbsp olive oil  
200g Leftover roasted lamb  
1/2 Small red onion  
8 Sun-dried tomatoes  
4 Panini rolls  
8 Basil leaves  
50g Feta cheese  
2 Tbsp aioli salad dressing

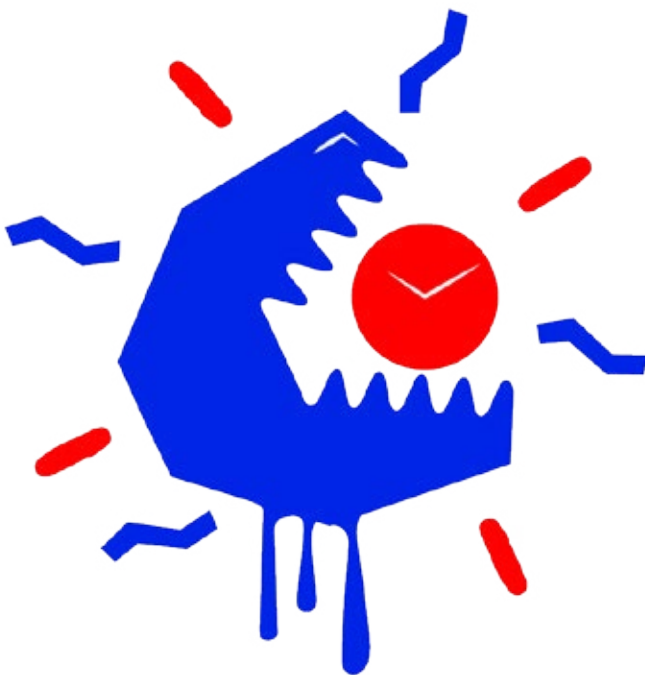
### EQUIPMENT:

Garlic crusher  
Blender  
Several spoons  
Spatula  
Bowl  
2 x chopping boards  
2 x sharp knives  
Serrated knife  
4 pieces of brown sandwich paper  
4 x 30cm lengths of string  
Serving plate



## METHOD:

1. To make the olive tapenade, crush the garlic using a garlic crusher
2. Place the olives, crushed garlic, capers, thyme leaves, vinegar and olive oil in a blender and blend until roughly chopped and well combined, but not a smooth paste. Transfer to a bowl
3. Thinly slice the lamb, red onion and sun-dried tomatoes
4. Use a serrated knife to cut open the panini rolls
5. Spread a tablespoon of olive tapenade on the panini bottom
6. Top with slices of lamb, onion, sun-dried tomatoes, basil leaves and crumbled feta cheese
7. Spread aioli salad dressing on the lid and place the lid on the sandwich
8. Use brown sandwich paper to wrap the bottom half of the sandwich and secure with string
9. Place sandwiches on plate to serve



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