



Let's Make Panini's

Developed by Robbie Van Nortwick

This is an awesome easy fun hands-on show demonstrating over \$600+ in products. By selling many items as collections it will easily double!

PC Products you can use for demo....

- ✓ Grill Pan
- ✓ Grill Press
- ✓ Decorate Bottle Set
- ✓ 9" Bread Knife OR Serrated Bread Knife
- ✓ Large Grooved Cutting Board OR Bamboo Carving Board
- ✓ Rectangle Stand OR Woven Rectangle Tray
- ✓ 3 small Simple Additions Bowls
- ✓ Spreader
- ✓ Large Rectangle Platter with handles OR Chillizane Rectangle Server
- ✓ Ultimate Mandolin
- ✓ Cheese Grater
- ✓ The Grater Container
- ✓ Chef's Knife Or Santuko Knife
- ✓ Cutting Board (Med Size)
- ✓ Nylon Turner
- ✓ Handy Scraper
- ✓ Chef's Silicone Basting Brush
- ✓ Micro Cooker OR Batter Bowl
- ✓ Any Two PC Seasonings (except Cinnamon)
- ✓ Jar Opener
- ✓ Can Strainer
- ✓ Bamboo Tongs
- ✓ Egg Slicer Plus
- ✓ Measure All Cup
- ✓ Salt and Pepper Mill
- ✓ Hold and Slice
- ✓ Garlic Press
- ✓ Hot Pad/Trivet OR RUFTH Trivet

Groceries for show

2 loaves of crusty bread (*they don't have to be the same*): Sourdough, Portuguese Water Bread, Italian, French, Cuban, (Atlanta Bread & Panera have awesome choices)

2 – 12 oz containers of different types of thin sliced deli meats: (more for a crowd larger than 12) ham, roast beef, pastrami, turkey, chicken, bologna

Mayonnaise: Reg, Low Fat, or Fat Free (NOT Miracle Whip!)

Mustard: Yellow, Dijon or Honey

One Block of Hard Cheese (4 oz): Parmesan, Romano OR Asiago (my favorite)

One Block of Softer Cheese (12 oz): Cheddar, Swiss, OR Colby Jack

1 Jar Sliced Pickles: Your Choice of Flavor (Dill, Sweet...)

1 Onion: Vidalia or Sweet Onion is best

Black Olives

1 Stick of Butter or Margarine

1 Clove of Garlic

2 plastic sandwich bags

The Show/Set Up

This is the time to educate about our products as you set up their assembly area. This should take about 25 minutes at the most and you have a great opportunity to showcase a wide variety of products!

- 1) Set up **Large grooved cutting board** and **Bread Knife with bread**. Each guest will be able to slice their own bread.

- 2) Arrange Sliced Deli Meats on the **Large Rectangle Platter or Chillizane Rectangle Platter** with **Bamboo Tongs** for serving
- 3) Measure $\frac{3}{4}$ cup of mayo in one plastic sandwich bags & mix with $\frac{1}{2}$ -1 tsp your choice of **PC seasonings**
- 4) Measure $\frac{3}{4}$ cup of mustard in one plastic sandwich bag & mix with $\frac{1}{2}$ -1 tsp your choice of **PC seasoning**
- 5) Measure $\frac{3}{4}$ cup of mayo OR mustard in to one plastic sandwich bag. LEAVE PLAIN!
- 6) Put Mayo & Mustard mixtures in each of **Decorator Bottle Set**, using the finest tip for the plain condiment without seasoning!
- 7) Put Hard Cheese (Asiago etc) in **cheese grater**
- 8) Slice Onion Thinly with **Santoko or Chef's Knife** on **cutting Board**, Hold onion with **Hold n Slice**. Use handy scraper to move to the **small SA bowl #1**. Wipe Cutting Board clean and flip over.
- 9) Put Softer Cheese with **the Ultimate Mandolin & Cutting Board**
- 10) Open Black Olives with **can opener**, slice with **Egg Slicer Plus** and place in **small SA bowl #2**
- 11) Open Pickles with **Jar Opener**, drain with **can strainer** and place in **small SA Bowl #3**
- 12) Put all three SA bowls in **Rectangle Stand OR Rectangle Woven Selections**
- 13) Melt Butter in **Micro Cooker or Batter Bowl**. Press one clove of garlic with the **garlic press** and add to butter

Assembly Order

They do this themselves! Great hands on and they can be creative!!

Bread

Mayo/Mustard with Spreader

Meat Platter

Cheese Graters

Condiments (pickle, onion, olives)

Salt and Pepper

Your Teaching about assembly

Grated cheese always works best , melts very fast!

More than one cheese gives sandwich more interest

Two different spreads (one on each piece of bread) give more gourmet flavor

Onions should be very thin

Olives can be replaced with chopped olive mixtures often found in olive section of most supermarkets (check the top shelf)

Your job

Preheat **Grill Pan & Grill Press**. When guest has completed their sandwich, butter lightly with melted butter using **Silicone Basting Brush**. Place on Grill pan and press with Grill Press. Turn with **Nylon Turner**. Cook for about 2 min total to melt cheese and blend flavors. Between sandwiches place the grill press on the Hot Pad Trivet or New RUFTH trivet!

Great show, they have created their own masterpiece. Encourage friends to cut sandwich in half and swap with a friend for a new taste experience!!

