



Menu du Jour

25 Mar 06

Baked Muffuletta
(or Muffuletta Calzone)
(Serves four)

Muffuletta Calzone

Often called the “King of Sandwiches,” the traditional New Orleans muffuletta is prepared on a special bread loaf aptly named “muffuletta bread.” This recipe uses the customary filling of olive salad, meats and cheese to replicate the Bourbon Street favorite.

2 (8-ounce) balls pizza dough
1 cup olive salad (commercial or homemade, recipe follows)
1/3 pound sliced provolone cheese
1/4 pound sliced mozzarella cheese
1/4 pound sliced cappicola (Italian ham)
1/4 pound sliced mortadella
1/4 pound sopprasetta (spicy Italian salami)
1/4 pound sliced hard salami

Place a pizza stone in the oven and preheat the oven to 400 degrees F. (If a pizza stone is not available, the muffuletta may be cooked on a non-stick baking sheet.)

Dust a work surface with flour and shape the dough into two 12-inch rounds, about 1/4-inch thick. (If preferred, the dough could also be shaped into rectangles.)

Leaving room around the edges, place half of the meats and cheeses in layers on the bottom round and top with the olive salad. Put the remaining meat and cheeses on top of the olive salad. Top with second dough round and use a fork to press the edges together.

Using a fork, dock the top dough to allow steam to escape while baking. Dust a pizza peel with cornmeal and carefully slide the muffuletta onto the peel. Transfer the muffuletta to the pre-heated oven. Bake for 20 to 25 minutes or until the bread has browned nicely.



Olive Salad

The recipe will yield more olive salad than necessary for a single muffuletta. It stores well and may be kept, refrigerated, for up to two weeks. It makes an excellent sandwich spread or could be used for anti-pasti.

1/2 pound pimiento-stuffed green olives
1/2 pound pitted black olives
5 cloves garlic, peeled and chopped
6 pepperoncinis, stems removed
1/4 cup roasted red peppers
1/4 cup chopped fresh flat-leaf parsley
1/2 cup chopped cocktail onions
1/4 cup peeled and chopped carrot
1/4 cup pickled cauliflower
1/4 cup chopped celery
1 tablespoon celery seed
1 tablespoon dried oregano
3 tablespoons olive oil
2 tablespoons balsamic vinegar
1/2 teaspoon cracked black pepper
1/2 teaspoon coarse kosher salt
1 teaspoon drained capers

Combine all of the ingredients in a food processor and pulse until evenly chopped. Cover and refrigerate for at least 4 hours to allow the flavors to blend.



Cooking & Presentation



Olive Salad Atop The First Layer Of Meats & Cheeses



Assembly Finished; Ready For Top Sheet Of Dough



After Baking



Plated With Pasta Salad & Potato Salad