

GrilledCheeseAcademy.com

## THE OLIVE BRANCH

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Rosemary focaccia bread is filled with a savory homemade olive spread and Wisconsin mozzarella and feta cheeses, all topped with fresh grilled vegetables. Your taste buds are sure to surrender to The Olive Branch.

No. of Servings: 2

### Ingredients

#### For Marinade:

- 1/3 cup extra virgin olive oil
- 1/3 cup fresh lemon juice
- 2 cloves garlic, minced
- 1 tablespoon Dijon mustard
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1 zucchini, cut into 6 slices lengthwise
- 1 yellow pepper, cut into 1-inch pieces
- 2 thick slices red onion

#### For Olive Spread:

- 1/2 cup pitted kalamata olives
- 1 tablespoon capers
- 1 garlic clove, peeled and quartered
- 1 tablespoon fresh lemon juice
- 3 tablespoons extra virgin olive oil

#### For Sandwich:

- 4 long slices rosemary focaccia bread
- Extra virgin olive oil
- 12 small slices Wisconsin mozzarella cheese
- 6 slices Wisconsin feta cheese
- 10 fresh basil leaves

See cooking directions on following page>>



\*\* PROUDLY HONORING



WISCONSIN CHEESE \*\*

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## Cooking directions

Combine marinade ingredients in screw-top jar. Cover and shake well. Evenly spread zucchini, pepper and onion in shallow dish; pour marinade over, covering vegetables. Let sit minimum of 4 hours.

In bowl of food processor, combine olive spread ingredients; pulse until almost smooth.

Heat grill to 400°F. Remove vegetables from marinade and grill 15 minutes, turning often, and basting with marinade until tender and slightly charred. Reduce heat to 300°F. Place vegetables on cool side of grill or set aside.

Brush 1 side of each bread slice with extra virgin olive oil. Place bread slices, oil-side-down, on work surface. Top 2 slices with 6 mozzarella slices each. Place 3 feta slices on each of other 2 pieces of bread. Place on grill, oil-side-down, cover and grill until cheese is melted. Watch carefully to avoid burning bottoms of bread. To assemble, layer half the vegetables on bread slice with feta. Top with fresh basil and half the olive spread. Top it with bread slice with mozzarella, cheese-side-down. Repeat with second sandwich.



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## WISCONSIN MOZZARELLA

This cheese is mild, tasty and always a hit. Every year, Wisconsin cheesemakers produce more than 850 million pounds of mozzarella, a cheese that ranks second only to cheddar in popularity in the United States. An Italian favorite, this cheese gained popularity in America following World War II, as vets returned home with a craving for the delicious foods they ate while overseas. Mozzarella has a lower moisture content than fresh mozzarella, giving it a much longer shelf life.



**FLAVOR:** Mild, delicate, and milky. A favorite in Italian dishes.

**GOES WELL WITH:** Tomatoes, cured meats, pesto, black olives, and roasted red peppers.

**LIKES THESE DRINKS:** Beaujolais, Chardonnay, and even a Pilsner.

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## WISCONSIN FETA

Feta cheese is a tasty ingredient crafty chefs use to spice up many dishes. Wisconsin cheesemakers make excellent feta using cow's milk. Fresh feta is packaged in brine to help preserve the cheese. To reduce the salt content of feta, rinse the cheese in cold water or milk prior to serving. There are many varieties of feta, including herbs and dill, tomato, basil, black pepper, and garlic, to name just a few.



**FLAVOR:** Almost always salty and tangy, feta is mild and creamy when young, becoming peppery and complex with age.

**GOES WELL WITH:** Pita bread, vegetables, and olives.

**LIKES THESE DRINKS:** Pilsner, Pinot Gris, Riesling, Sauvignon Blanc, and Weiss Beer.

