

# NYBG

EDIBLE ACADEMY  
TOTALLY TOMATOES WEEKEND

## PIZZA GRILLED CHEESE

Prepared by Gail Novenario and Paul Simon of  
Constellation Catering/Hudson Garden Grill

### Ingredients

Sandwich:

- 1 each loaf brioche loaf bread (or use your favorite type of bread)
- 6 oz pepperoni (optional)
- 8 oz mozzarella, sliced
- 1 each beefsteak tomato, sliced thin
- 1 each green zucchini, sliced thin
- 1 bunch basil, torn
- 4 oz butter, softened

Tomato aioli:

- 1 Tablespoon roasted garlic (can found in herb section grocery store or make your own)
- 1 teaspoon tomato paste
- 1 cup mayonnaise
- 1 lemon, juiced
- Salt



### Instructions

For the tomato aioli

Mix all ingredients together and season with salt. Set aside.

For the grilled cheese

Heat up a cast iron pan on medium to low heat. Spread butter on one side of the brioche and place that butter side down in the skillet.

Put a layer of tomato slices on top, shaved zucchini, some torn basil and some salt. Take another slice of brioche and spread some tomato aioli and place that on top of the layered tomatoes.

Spread butter on another slice of bread and place it on a skillet, butter side down. Place a layer of mozzarella slices and pepperoni, if using.

Let sandwiches get happy in the pan, check bread bottoms to make sure not too much color is occurring before the cheese is melted.

Once the kitchen smells like a pizzeria and your cheese is oh-so-melty, it's time to build your sandwich! Place the tomato sandwich on plate and very deftly, place the mozzarella side on top of that. The cheese is forgiving, so if it's a little crooked, you can still fix it. Slice with a serrated knife and enjoy!

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