

Nonna Pane

Makes 2 ea. Nonna Pane

Dreams are what the best rustic foods are made up of. Imagine being lost on a dirt road in the Italian countryside in the middle of the afternoon. A donkey crosses your path as a waft of wood smoke reaches your nose. There must be a Nonna at work in front of her oven somewhere nearby. This sandwich is our rustic interpretation of this daydream...our current favorite...at least until the next dream. Enjoy!

Ingredients

2 each	8 oz. Wood Stone Dough balls
2 Tbsp.	olive oil
1 bunch	broccoli rabe or rapini, cut into 2-in. pieces
½ tsp.	kosher salt
¼ tsp.	dried red pepper flakes
2 links	Italian sausage, casings removed and torn into small pieces
4 oz.	fresh mozzarella, sliced

Method

Oven Temperature: 550-580 degrees

Flame Height: 2.8

On a lightly floured surface stretch each dough ball lengthwise into an oval about 10-12-in. long and ½ -in. thick. Very lightly dimple the dough with your fingers. Transfer the dough onto a large peel and land it inside the **doorway** of the oven. After the bread becomes chestnut colored on the side closest to the flame, about 4-5 minutes, rotate and bake until evenly browned, about 4-5 more minutes. Transfer to a screen to cool.

Flame Height: 3.2

Place 1 Tbsp. of the oil in a sauté pan along with the broccoli rabe, salt and pepper flakes. Add 2 Tbsp. of water, cover with a lid and place in the **center** of the oven for 2-3 minutes. Remove the lid and return pan to the **center** of the oven for another 2-3 minutes or until wilted and tender.

In another sauté pan add the remaining oil and the sausage bits. Roast **in front of the flame** for about 2-3 minutes, stirring occasionally until slightly crisped and cooked all the way through.

Cut a pocket (smiley face) in the side of each Nonna Pane and fill with half of the greens and the sausage. Tuck the cheese slices in on top and return the sandwiches to the **doorway** of the oven for another 2-3 minutes to melt the cheese and toast the bread. This crispy outside texture of the sandwich is the key to the difference between a good and a great sandwich.



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