

REGIONALE

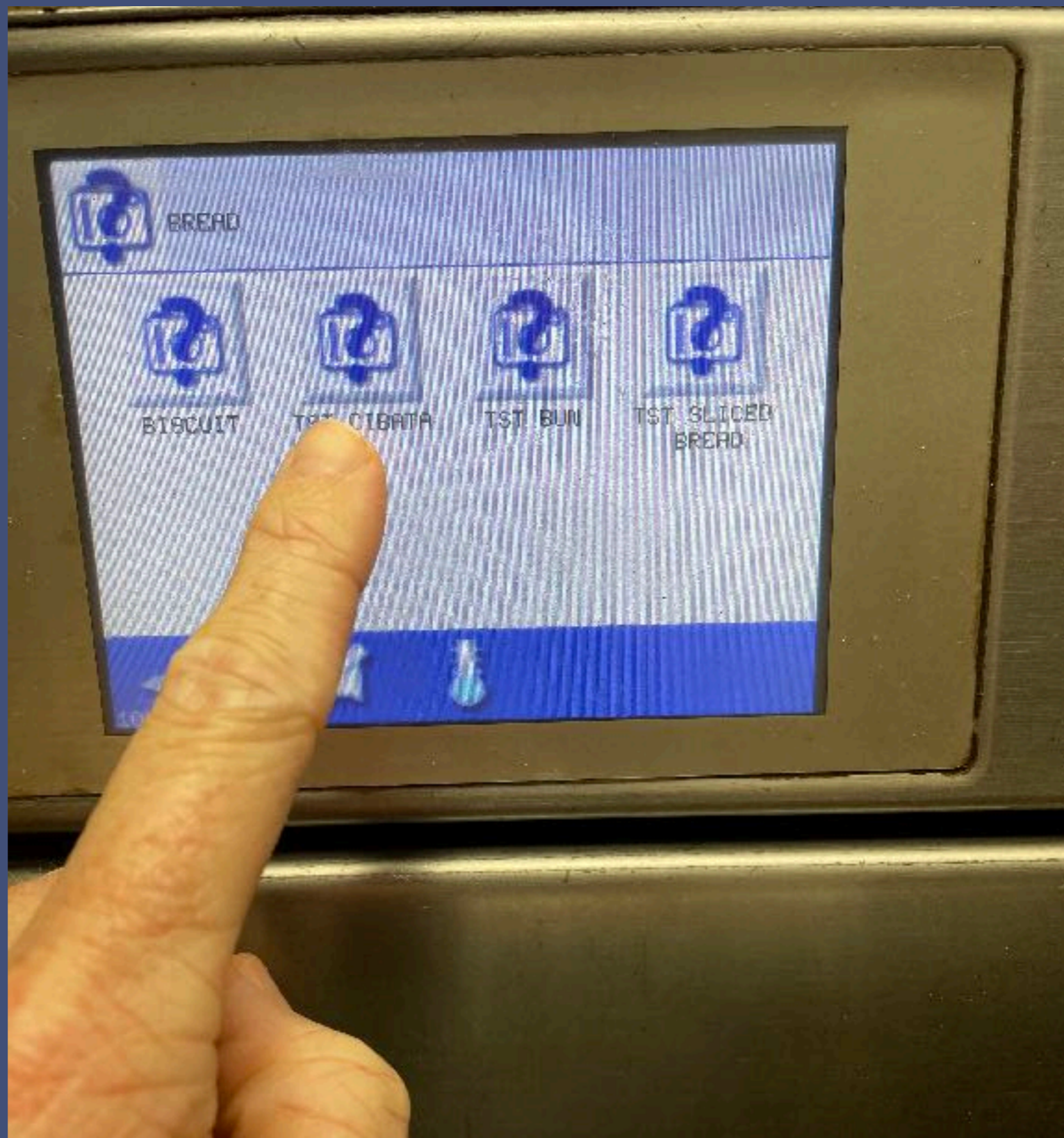
AMERICAN SANDWICHES  CRAFT BEER

LINE RECIPE

Mushroom Cheesesteak



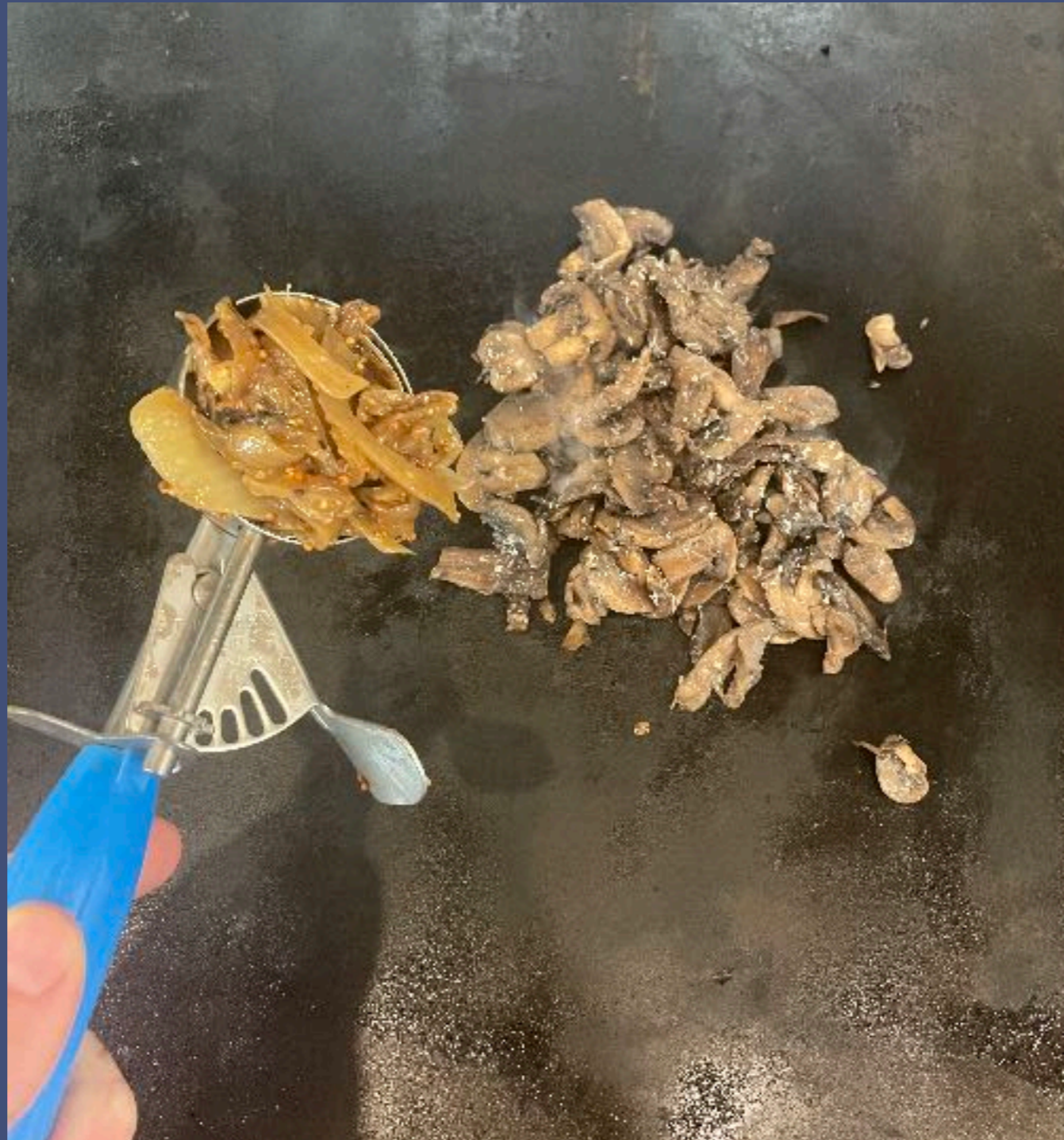
Cut ciabatta to separate the top and bottom.



Toast ciabatta on setting "TST CIBATA" BREAD>TST
CIBATA



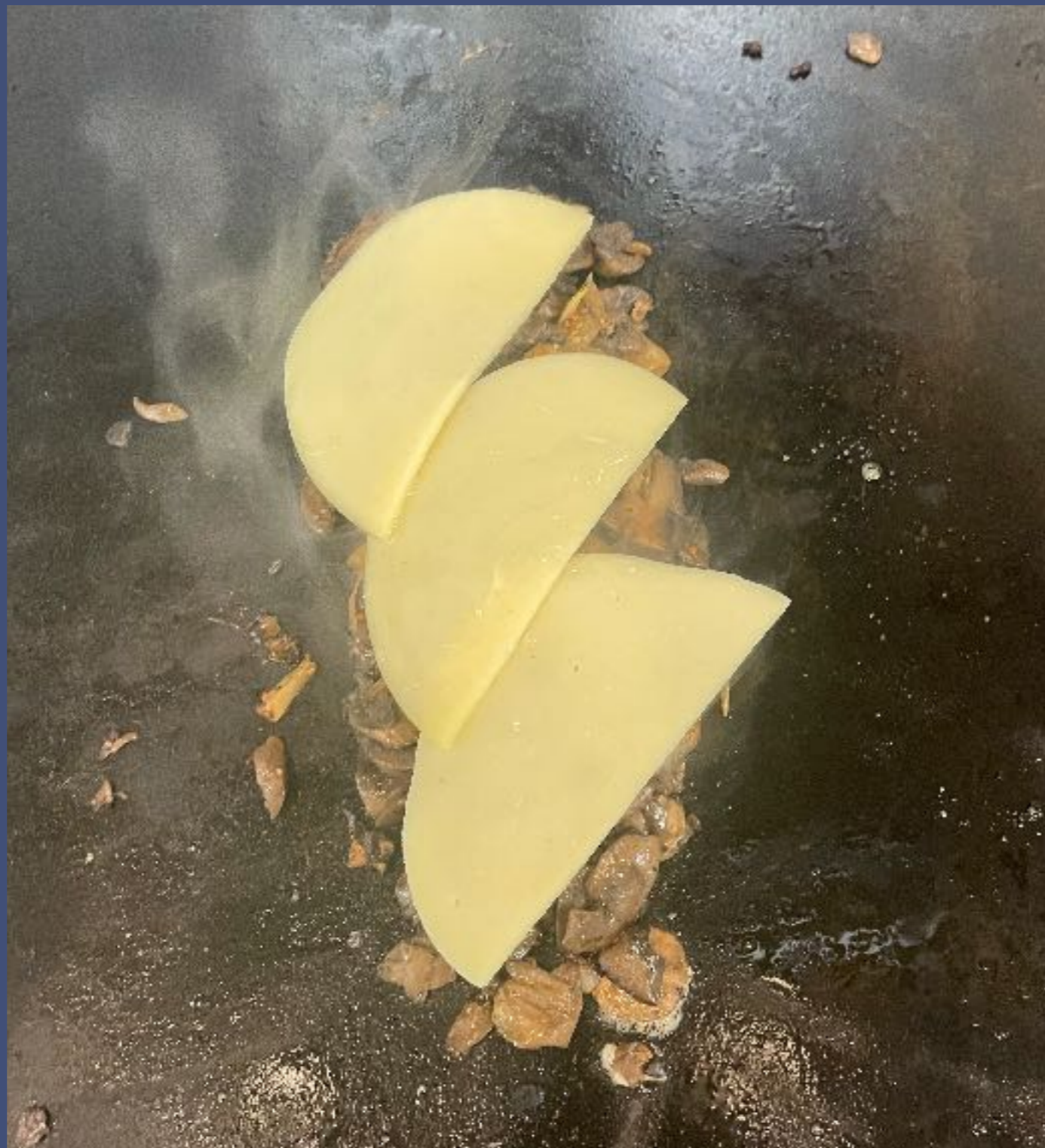
Spray the flattop with pan spray, place 3 full #16 scoops of sautéed mushrooms.



Top mushrooms with one full #16 scoop of caramelized onions.



Mix mushrooms and onions together evenly and shape into rectangle that will fit onto the ciabatta.



Top mushroom cheesesteak with 2 half moon slices of provolone (during prep you will cut the cheese in half into half moon slices). Use squeeze bottle full of water (about 1 tablespoon) and cover mushroom cheesesteak to melt the cheese.



Place garlic aioli on each side of ciabatta.



On bottom piece of ciabatta place 6-8 individual cherry peppers.



Once cheese is melted, use spatula to remove mushroom cheesesteak from flattop and place onto ciabatta.



Slice in half at a slight angle. This is how the plated mushroom cheesesteak should look.