



RECIPE Breakfast Muffuletta

ENDORSED FOR

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LeeAnn Camut

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- 1/2 cup dried cherries
- 1/2 cup dried blueberries
- 1/2 cup dried apricots
- 1/4 cup chopped dates or dried raspberries
- 1/4 cup golden raisins
- 1 medium blood orange
- 2 Tbsp. Dijon-style mustard
- 1 16-oz. loaf Brioche or Challah bread
- 1 8-oz. carton mascarpone cheese
- 8 oz. thinly sliced cooked ham
- 8 oz. thinly sliced Swiss or Havarti cheese

1. In a medium bowl combine cherries, blueberries, apricots, dates, and raisins. Add enough boiling water to cover. Let stand for 15 minutes. Drain.
2. In a food processor combine 1/2 teaspoon finely shredded blood orange peel, 1/4 cup blood orange juice, mustard, and fruit mixture. Cover and process until nearly smooth. Set aside.
3. Split bread in half lengthwise. Hollow out bread slightly leaving a 1/2-inch shell (reserve bread pieces for another use). Spread mascarpone cheese on the hollowed sides of the bread halves. Spread fruit mixture over the cheese. On the bottom half, layer the ham and cheese. Top with remaining bread half, spread side down. Wrap and chill for 1 to 24 hours. Before serving, cut into 4 to 6 sandwiches.

Makes 4 to 6 servings.