

Viana La Place's Umbrian Black Olive Panino

By Genius Recipes • September 16, 2014

1 small crusty roll, with a firm, chewy crumb
1 garlic clove, peeled
Extra-virgin olive oil
Juice of 1/2 a small lemon
8 oil-cured black olives, pitted and cut in half
1 teaspoon orange zest (use a zester to create thin strips)



Slice the roll in half horizontally. Pull out a little of the inside of the bread to form shallow hollows. Cut the garlic clove in half. Rub the inside of both halves of the bread with the cut garlic cloves. You can determine how much flavor you want by how hard you rub the clove into the bread. Drizzle the bread generously with olive oil and lemon juice. Nestle the olives into the bottom half of the roll, sprinkle with orange zest, and cover with the other half.

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