

**For the Lemon Basil Pesto:**  
 ¼ lb. basil leaves  
 ½ cup grated Parmesan cheese  
 ¼ Tbsp. pine nuts  
 Pinch of salt  
 ¼ tsp. balsamic vinegar  
 ¼ cup olive oil  
 Squeeze of fresh lemon juice

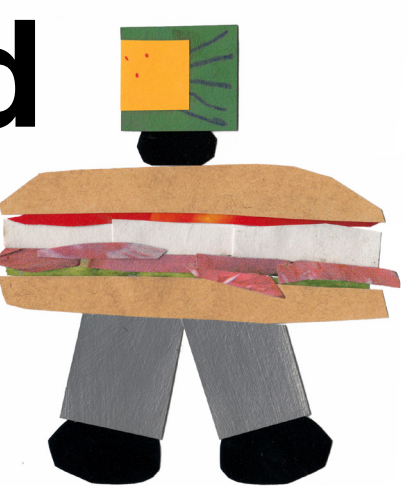
**For the Sun-Dried Tomato Spread:**  
 1 lb. sun dried tomatoes  
 ¼ cup olive oil  
 Pinch of salt

**For the sandwich:**  
 Prosciutto  
 Burrata  
 Bread\*  
 Lemon Basil Pesto  
 Sun-Dried Tomato Spread  
 Basil leaves (torn)

**\*Recommended breads:**  
 —Semolina (a seeded bread with a golden hue and nutty undertone)  
 —Tramezzino (a soft white bread with the crusts removed)  
 —Rosemary focaccia (a pillowy flatbread baked with olive oil, salt and herbs)

**2—Prepare the Sun-Dried Tomato Spread:**  
 Blend all ingredients together in a food processor until smooth.

**1—Prepare the Lemon Basil Pesto:**  
 Blend all ingredients together in a food processor until smooth.



**3—Assemble the sandwich**  
 Start by slicing the bread in half horizontally and pulling some bread out of the top and bottom pieces, creating long pockets that resemble a canoe.

Spread a layer of sun-dried tomato spread on the top bread piece, followed by basil pesto on the bottom bread piece.

Fill the top bread layer with burrata cheese.

Layer thin, folded prosciutto ribbons over basil pesto, ensuring pockets of air are present. Top the meat with torn basil leaves.

Illustration:  
Ed Cheverton

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