KITCHEN
CONNAISSEUR

Mediterranean Vegetable Stacks

My favourite of our stackable appetizer sandwiches - it's so moist and flavourful!

This recipe is so easy to make because all of the ingredients can be purchased ready to use - simply assemble them! Be sure to use Kitchen Connaisseur Tapenade because it dismisses the use for any additional salt and pepper.

These stackable sandwiches are prepared using a stackable appetizer maker. They are a perfect size for entertaining. It's a good idea to learn how to use the stackable appetizer maker before assembling the ingredients. The company has a very informative video for sandwiches and desserts which you can find on You Tube (search Stackable Appetizer Maker).   Yield: 11 or 22 stackable sandwiches

ingredients

9 - 12 pieces	Marbled rye bread, trimmed to the size of the cut and carry tray
1/2 cup	Goat cheese - soft, spreadable
1 cup	Roasted red peppers - whole and / or pieces
1 cup	Portabella mushrooms - whole, sauteed
1/2 cup	**Kalamata Olive Tapenade**

instructions

1. Place the cut and carry base of the stackable appetizer maker in the unit. Place a row of trimmed bread in the appetizer maker. Using the tamper piece tamper the layer of bread.
2. Spread a layer of goat cheese on the bread.
3. Using a paper towel, pat dry the roasted red peppers. Place a row of red peppers on top of the cream cheese. Top with a row of marbled bread. Using the tamper piece tamper the layer to create an even surface.
4. Using a paper towel, pat dry the portabella mushrooms. Place a row of mushrooms on top of the bread. Spoon a row of Kalamata Olive Tapenade over the mushrooms. Top with a layer of bread and use the tamper piece to tamper the layer and create an even surface.
5. With a sharp knife cut the sandwiches along the divider lines on the stackable appetizer maker. Lift the cut and carry base out of the stackable appetizer maker. Place the sandwiches on a serving tray and garnish with a swirl of goat cheese and a spec of roasted red pepper. Serve immediately.