

Authentic Giant Italian Muffaletta Sandwich: Your New Go-To Recipe

The Giant Italian Muffaletta Sandwich



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INGREDIENTS

1 large round Italian bread (approximately 10 inches in diameter)
1 /4 cup olive oil for brushing
1 teaspoon dried oregano
1 teaspoon dried basil
1 /4 lb thinly sliced turkey ham
1 /4 lb thinly sliced beef salami
1 /4 lb thinly sliced mortadella
1 /4 lb sliced provolone cheese
1 /4 lb sliced mozzarella cheese
1 cup olive salad, store-bought or homemade
1 /4 cup sliced pepperoncini peppers (optional)
Salt and black pepper to taste

DIRECTIONS

1. Prepare the : Bread: Using a long, serrated knife, cut the Italian loaf in half horizontally, creating a top and bottom half. Set the bread aside.
2. Make the : Herb Oil: In a small bowl, whisk together the olive oil, dried oregano, and dried basil.
3. Brush the : Bread: Generously brush the herb oil mixture onto the cut side of both the bottom and top halves of the bread. This adds flavor and helps prevent the bread from getting soggy.
4. Assemble the : Sandwich: On the bottom half of the bread, begin layering the ingredients. Start with the turkey ham, arranging it evenly to cover the surface. Follow with the beef salami, then the mortadella.
5. Add : Cheeses and Olive Salad: On top of the meats, place the slices of provolone, followed by the mozzarella. Spread the olive salad evenly over the cheese layer. If using, add the sliced pepperoncini peppers on top of the olive salad for an extra tangy bite.
6. Compress the : Sandwich: Place the top half of the bread over the fillings. Press down on the sandwich gently to compress it.
7. Wrap and : Refrigerate: Tightly wrap the entire sandwich in plastic wrap. Place it on a flat surface and put a heavy object, like a cast-iron skillet or a heavy cookbook, on top. Refrigerate the sandwich for at least 2 hours, or preferably overnight. This pressing step is essential as it marries all the flavors together.
8. Serve: Before serving, unwrap the sandwich and slice it into wedges with a sharp knife. Enjoy it chilled,

as is traditional.

SWAPS & NOTES

The Bread : The traditional round, crusty Italian loaf is key for a Muffaletta.

It needs to be sturdy enough to hold up to the generous filling without becoming soggy.

If you can't find a round loaf, a large ciabatta bread will work in a pinch.

Olive Salad : This is the heart and soul of the sandwich.

TIPS FOR SUCCESS

Don't Skimp on the Olive Oil : The oil is a key component.

It acts as a flavor-builder and a moisture barrier.

Be generous when brushing the bread.

The Waiting Game : The resting and pressing time is crucial.

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