

Italian Sandwich Recipe for the Ultimate Make-Ahead Party Sandwich

1 large round Italian bread loaf, about 10 inches in diameter



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INGREDIENTS

- 1 large round Italian bread loaf, about 10 inches in diameter
- 1/4 cup olive oil
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/4 pound thinly sliced turkey ham
- 1/4 pound thinly sliced beef salami
- 1/4 pound thinly sliced mortadella
- 1/4 pound sliced provolone cheese
- 1/4 pound sliced mozzarella cheese
- 1 cup olive salad
- 1/4 cup sliced pepperoncini peppers, optional

DIRECTIONS

1. Slice the bread: Cut the Italian bread loaf in half horizontally to create a top and bottom half.
2. Make the seasoned oil: In a small bowl, whisk together the olive oil, dried oregano, and dried basil.
3. Brush the bread: Brush the seasoned oil generously over the cut sides of both halves of the bread.
4. Layer the meats and cheeses: On the bottom half of the bread, layer the ingredients in this order:
5. turkey ham
6. beef salami
7. mortadella
8. provolone
9. mozzarella
10. Add the olive salad: Spread the olive salad evenly over the cheese layer.
11. Add the sliced pepperoncini if using.
12. Top and wrap: Place the top half of the bread over the filling and press down gently.
13. Wrap the entire sandwich tightly in plastic wrap.
14. Press and chill: Place a heavy weight, such as a cast-iron skillet, on top of the wrapped sandwich and refrigerate it for at least 2 hours or overnight.
15. This helps compress the sandwich and lets the flavors meld together.
16. Slice and serve: Unwrap the sandwich and cut it into wedges before serving.

SWAPS & NOTES

A sturdy round Italian loaf works best here because it can hold all the fillings and still slice neatly after being pressed.

Soft bread can work, but a firmer loaf gives the best result.

The mix of meats gives the sandwich its classic deli-style feel, but the exact balance can be adjusted based on what you like or what you have available.

Olive salad is one of the key flavors in this sandwich.

TIPS FOR SUCCESS

Use a bread loaf with a good crust and sturdy interior so it holds up well after being pressed.

Wrap the sandwich tightly so it stays compact while chilling.

This helps the layers settle and makes the wedges easier to cut cleanly.

Giving the sandwich enough chill time really matters.

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